

## E. Low Heat



### **SPECIFICATIONS FOR SPRAY PROCESS LOW HEAT NONFAT DRY MILK POWDER**

#### **PHYSICAL AND CHEMICAL**

Butterfat	1.25% Maximum
Moisture	4.00% Maximum
Scorched Particles	15.0 mg Maximum
Solubility	1.25 ml Maximum
Titrateable Acidity	0.15 % Maximum
Total Protein	35 - 36%
Whey Protein Nitrogen	6.00 mg/g Minimum
Inhibitory Substances	Negative
Color	Light cream
Flavor	Free from objectionable flavors and odors

#### **MICROBIOLOGICAL**

Standard Plate Count	5,000/gm Maximum
Coliform	10/gm Maximum
Escherichia Coli	10/gm Maximum
Salmonella	Negative
Yeast & Mold	10/gm Maximum

#### **INGREDIENTS**

Milk

**MMPA** follows standards set by the American Dairy Products Institute which states that the product be stored and shipped in a cool, dry environment with temperatures below 80 degrees Fahrenheit and relative humidity below 65%. It is recommended that stocks be rotated and utilized within 1 to 1 ½ years.

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