


F. Medium Heat

	Document Type FORM	QC. 03. 310
	TITLE: INTERNATIONAL Rbst FREE MEDIUM HEAT NONFAT GRADE A 25KG BAGS	DOCUMENT NUMBER

Ingredient: Milk

#310-79060

Product Analysis:

Milk Fat	0.80% (+/- 45%) = 1.25% Maximum
Moisture	4.0% Maximum
Scorched Particular	Maximum B-Pad, (15mg)
Solubility Index	1.25ml Maximum
Extraneous Material	Free from
Titrateable Acidity	≤ .15%
Protein	34.0 to 37.0%
Whey Protein Nitrogen	>1.5 to <6.0 mgs/gm
Odor and Flavor	Sweet, Slightly Cooked

Packaging: 25 kg **Blue** Labeled bags

Government Standard: Pasteurized Milk Ordinance and USDA Approved

Shelf Life: 18 Months, Avoid temperature's above 75° F Maximum 60% R.H.

Microbiological Analysis:

Coliform	10/gm Maximum
Aerobic Plate Count	Maximum 10,000/gm
Salmonella	Negative/1500gm
Listeria	Negative/25g/Load Composite
E Coli	Negative
Staphylococcus	Negative
Yeast/Mold	100/gm Maximum
Antibiotics	Negative


Frank Moring
Export Manager
Hoogwegt U.S., Inc.



Extra Grade Medium Heat Nonfat Dry Milk

Spray Dried Extra Grade Medium Heat Nonfat Dry Milk is the powder resulting from the removal of the fat and water from fresh Grade "A" Milk. It contains the lactose, milk proteins and milk minerals in the same relative proportions as they occur in fresh milk. The product is made from fresh, pasteurized nonfat milk to which no preservative, alkali, neutralizing agent or other chemical has been added. Since this process does not alter the protein found in the milk, good curd formation and a pleasing flavor are realized. DairyAmerica's Extra Grade Medium Heat NFDM is commonly used in the manufacturing of: recombined milk, dry mixes, confections, puddings, and frozen deserts.

Further information regarding grade standards and methods of analysis are available from the American Dairy Products Institute (ADPI).

TYPICAL ANALYSIS

Protein (Nx6.38)%	33.0% ± 2
Lactose	51.0%
Fat	1.25% Maximum
Moisture	4.0% Maximum
Ash	8.2% Maximum
WPN	1.51-5.99 mg/g
Titratable Acidity	0.15% Maximum
Antibiotic Residues	Negative

MICROBIOLOGICAL STANDARDS

Standard Plate Count	10,000/g Maximum
Coliform	≤10/g
Salmonella	Negative

PHYSICAL PROPERTIES

Scorched Particles	Disc B (15.0mg). Maximum
Solubility Index	1.2 ml, Maximum
Color	Light cream to white
Flavor	Clean, cooked flavor
Odor	Fresh, no off odor

Storage and Shipping

Product should be stored in a dry, cool, clean warehouse free of odors with a temperature below 80 degrees F and relative humidity below 65%. Stored under these conditions, it is recommended that the product be consumed in less than eighteen months to assure fresh tasting product.

Packaging

Multiwall kraft bags with polyethylene inner liner or other approved closed container, i.e. **100 lb bag**

Nutrient Information

The nutrients found in 100 grams of products are as follows:

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Protein (Nx6.38)	34 g
Lactose	51 g
Fat	0.8 g
Water	4.0g Maximum
Ash	8.0 g
Calories	359 K cal

MINERALS

Calcium	1248 mg
Iron	0.4 mg
Magnesium	110 mg
Phosphorus	993mg
Potassium	1674 mg
Sodium	494 mg
Zinc	4.08 mg

LIPIDS: FATTY ACIDS

Saturated, total	.50 g
Monounsaturated, total	0.20 g
Polyunsaturated, total	0.03 g
Cholesterol	25mg
Caleries from Fat	6.5 K cal

VITAMINS

Vitamin C	8.0 mg
Thiamine	0.415 mg
Riboflavin	1.8 mg
Niacin	0.951mg
Pantothenic Acid	3.568 mg
Vitamin B6	0.361 mg
Folacin	50 mcg
Vitamin B12	4.033 mcg
Vitamin A	30 IU 6.7 RE

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F. Medium Heat

Specification HD 100 HS
 Date Issued: 6/4/2010
 Supersedes: 1/10/2011
 Approved By: Audra Jensen

Product Specification
 Nonfat Dry Milk, Grade A Medium Heat, rBST Free
 Heat Stable

1. **Product Description:** Nonfat Dry Milk, Grade A Low Heat is free from lumps, except those that break up readily under slight pressure. The product has a sweet and desirable flavor, may have a slight degree: chalky, cooked, feed and flat. The color shall be white or cream and free from unnatural color.

1a. **Composition:** Nonfat dry milk is the result from removal of fat and water from milk and contains lactose, milk proteins and milk minerals in the same relative proportions as the fresh milk from which it was made. The raw milk is fresh, sweet milk produced by rBST free healthy cows, that has been pasteurized during manufacture at High Desert Milk. The nonfat dry milk does not contain any whey proteins or any added preservative, neutralizing agent or other chemicals.

2. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Moisture	4.0% (Maximum)	SM15.11 / InfraXact
Acidity	0.15 (Maximum)	SM 15.021
Fat	1.25 (Maximum)	InfraXact / DQCI
Whey Protein	1.6-5.9 mg (Maximum)	InfraXact / DQCI
Protein	34% – 36.5%	InfraXact / DQCI
Lactose	50-55%	InfraXact / DQCI
Ash	7.8 – 8.4 %	InfraXact / DQCI
Solubility Index	1.25 (Maximum)	SM 15.171 Centrifugation
Phosphatase	20mU/ml (Maximum)	Charm
Antibiotics	Not found	Idexx
Scorched Particles	7.5 mg (Maximum) A pad	Sediment Scorch Test

3. **Bacteriological Requirements**

	<u>Limit</u>	<u>Methods</u>
Standard Plate Count	10,000/G (Max)	AOAC 986.33 – 989.10
E Coli	Negative /10gm	AOAC 991.14
Yeast & Mold	50/g (Maximum)	AOAC 997.02
Coliform	10 /g (Maximum)	AOAC 986.33 – 989.10 – 996.02
<i>Staph aureus (Coag. Positive)</i>	Negative /10 gm	AOAC 2003.08
Salmonella	Negative /25g	AOAC 960801/BAM FDA
Enterobacteriaceae	Negative/10gm	AOAC 2003.01

4. **Proximate Analysis**

	<u>Typical</u>
Lactose	52.1%
Minerals	8.2%
Heat Stability	Yes >15 secs
Color	White to light cream
Flavor	Free from objectionable flavors

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Shelf Life and Storage

Product is good for 2 years after manufacture date. Product is to be storage in a cool to ambient, dry and ventilated odor free place.

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