



F. Medium Heat

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

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

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

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.

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocatoria No. 007-2012 del Contingente Arancelario Ordinario de Productos Lacteos Correspondiente al 2012 and for delivery between June 14, 2012 to December 31, 2012