Reason for new version - Public	Contaminants update

GENERAL DESCRIPTION

Skimmed milk powder, dried by atomisation. Derived from cows' milk.

GENERAL REQUIREMENTS

Quality and Legislation

The raw material shall comply with applicable laws and regulations in the country of its destination or Codex Alimentarius, whichever is stricter, unless otherwise specified. If the purchaser has determined specific limits for its own needs, the strictest of the three shall apply.

Quality	Food grade The raw material must not contain any substances, materials or biological agents in amounts which may represent a risk to consumer health.	Required heat treatment before evaporation of the liquid skimmed milk: 117°C/3 minutes or 120°C/1.5 minutes or equivalent in 117°C - 120°C temperature range

NESTLÉ INTENDED USE

Relevant process	Used in products submitted to a heat treatment sufficient to inactivate pathogens	Use in UHT/Retort Sterilized products

ALLERGENS

All materials delivered to Nestlé must comply with the assessment and requirements signed-off by the vendor manufacturing site in the Nestlé Major Allergen Declaration (MAD) form, for materials where MAD document is required.
MAD exemptions include any material supplied to Petfood manufacturing facilities, gasses, strong acids and lyes as well as unprocessed raw agricultural food commodities supplied directly to Nestlé manufacturing facilities.

COMPOSITION

The below breakdown composition identifies the individual component(s) from the purchased raw material. Any additional sub-component added or used during the manufacturing of the raw material must be disclosed in detail to Nestlé. This includes additives, processing aids, carriers, solvents, etc. (the definitions of additives, processing aids, carriers, etc. of local legislation of the country of destination apply, in absence Codex Alimentarius apply).

Component
Milk Skimmed Powder

SENSORY REQUIREMENTS

Appearance as is	Absence of lumps with the exception of those which crumble easily
Color as is	White to yellowish in color without scorched particles
Taste as is	Must be pure, i.e. neither tallowy, nor stale, nor of caramel and must not have any other abnormal taste deviations. The taste must also be controlled in a 10% reconstitution.

PHYSICAL-CHEMICAL REQUIREMENTS

In addition to the limits set by local legislation or Codex Alimentarius, Nestlé has determined specific limits for its own needs. Where applicable these are listed below.

Nestlé validates the authenticity of the raw material through analytical methods, identification of foreign bodies, typical nutritional profile and physical-chemical properties. In case of confirmed deviations, the batch can be rejected.

Quantitative

Parameter	Minimum	Maximum	Target	Comments
Moisture		4 g/100g		Oven method
Acidity		0.15 %(m)		ADPI, as lactic acid
Crude proteins	34 g/100g			Total nitrogen x 6.38, on solid non fat
Whey protein nitrogen, undenaturated		1.50 mg/g		WPNI according to ADPI
Fat content		1.25 g/100g		
Solubility index		2 ml		ADPI

Qualitative

Parameter	Comments
Foreign material	Good Manufacturing Practices and appropriate processing steps prior to packing, must be in place to ensure the absence of foreign materials.
Scorched particles	Max. disk B (ADPI in 25 g)

ADDITIVES

In addition to the limits set by local legislation or Codex Alimentarius, Nestlé has determined specific limits for its own needs. Where applicable these are listed below.

Parameter	Minimum	Maximum	Requirement	Comments
Additives			Absent	

CONTAMINANTS

In addition to the limits set by local legislation or Codex Alimentarius, Nestlé has determined specific limits for its own needs. Where applicable these are listed below.

Parameter	Maximum	UoM	Comments
Chlorate	0.6	mg/kg	
Perchlorate	0.1	mg/kg	
Antibiotics			MRLs (maximum residue limits) according to regulations, or non-detectable by reference method for non-authorized antibiotics.
Sum of mineral oil saturated hydrocarbons (MOSH/MOSH-analogues) ≥n-C10 to ≤n-C50, total integrated peak	10.0	mg/kg	
Sum of mineral oil aromatic hydrocarbons (MOAH/MOAH-analogues) ≥n-C10 to ≤n-C50, total integrated peak	0.5	mg/kg	
Melamine	2.5000	mg/kg	
Aflatoxin M1	4.0000	µg/kg	The indicated limit is based on Codex norm for liquid milk. Local legislation, which can be stricter, has to be respected.

MICROBIOLOGICAL REQUIREMENTS

The expression of microbiological quality criteria is based upon that recommended by "The International Commission on Microbiological Specification for Foods" where:

n = Number of samples
c = Maximum number of samples greater than or equal to m and less than M
m = Microbiological limit that:- in a 2 class plan separates good from defective quality;
- in a 3 class plan separates good from marginally acceptable quality.
M = Microbiological limit that:
- in a 3 class plan separates marginally acceptable from unacceptable quality;
- in a 2 class plan M may be assimilated to m.

The vendor determines how the verification (testing) is done to demonstrate compliance to the microbiological requirements.

Contaminant Microorganisms

Parameter	n	c	m	M	Comments
Aerobic mesophilic microorganisms	5	0	10,000 /g		ISO 4833
Aerobic spores, thermophilic	5	0	100 /g		100 °C, 30 min
Enterobacteriaceae	5	0	10 /g		ISO 21528 Incubation temperature 37 °C
Salmonella	10	0	0 /25g		ISO 6579

The vendor determines how the verification (testing) is done to demonstrate compliance to the microbiological requirements.

PACKAGING, STORAGE & TRANSPORTATION

Use only Packaging Materials for food ingredients which are compliant to relevant food contact regulations/international standards.

Upon request, the vendor must provide a certificate of compliance to the food contact regulations for all food ingredient packaging materials.

Parameter	Requirement	Comments
Packaging	Suitable to protect and preserve the contents	

ANALYTICAL METHODS

Analytical methods	Analytical methods are available on request	