



Product Specification

LH SMP 25KG Standard Item Number: 103184

Description

Spray dried Skim Milk Powder Low Heat is the powder resulting from the removal of the fat and water from fresh milk from cows. The product shall be made from fresh, sweet milk to which no preservative, alkali, neutralizing agent or other chemical has been added and which has been pasteurized. Milk proteins, milk permeate, or lactose may be added to standardize protein concentration.

Ingredient	Allergen Statement	Regulatory Reference
Milk	Contains milk	Codex Standard 207-1999

Units	Maximum	Method
cfu/g	<10,000	ISO 4833
cfu/g	<10	SMEDP 7.020
cfu/g	<50	ISO 6611
cfu/g	<10	ISO 21528-2
cfu/g	Not Detected	ISO 6888-3:2003
750g	Not Detected	FDA BAM
	cfu/g cfu/g cfu/g cfu/g cfu/g	cfu/g <10,000 cfu/g <10 cfu/g <50 cfu/g <10 cfu/g Not Detected

Chemical and Physical Standards

	Units	Min	Max	Method	
Protein (SNF Basis)	%	34		Kjeldahl/NIR	
Moisture	%		4.0	IDF/NIR	
Fat	%		1.25	IDF/NIR	
Scorched Particles	mg		7.5 (A)	ADPI	
Titratable Acidity	%		0.15	ADPI	
Solubility Index	ml		1.0	ADPI	
WPNI – Low Heat	mg	6.00		SMEDP	
Nitrates	mg/kg		50	14673-3 IDF	



Product Specification

LH SMP 25KG Standard Item Number: 103184

Antibiotics

All raw milk used in the manufacture of products has been screened and tested "Not Found" for drug residue according to the FDA Pasteurized Milk Ordinance (PMO) - Appendix "N" (latest revision)

Sensory Standards

Flavor	Clean, bland, sweet	
Odor	Fresh, no off odors	
Color	White to light cream	
Appearance	Powder, free of lumps	

Quality Assurance

Products are manufactured under strict quality assurance procedures which are enforced at all times. Manufacturing plants are subject to rules and regulations of the United States Food and Drug Administration (FDA), the United States Department of Agriculture (USDA) and the Department of Food and Agriculture (DFA). Pre-cautions are taken at all steps during manufacture, storage, and distribution to ensure product quality and food safety.

Storage and Handling

Product is packaged in poly lined multiwall 25kg (net weight) kraft paper bags without the use of staples or metal fasteners. Milk Powder is hygroscopic and can absorb odors, therefore adequate protection is necessary. It is recommended that product is stored at 80°F or less, with relative humidity of 65% or less, and in an odor free environment. Stocks should be used in rotation preferably within 24 months of manufacture or as dictated by the expiration date labeled on the product.

Labeling and Traceability

Packaging contains sufficient details to provide full product traceability. Manufacturers lot code details can be found on DairyAmerica website (www.dairyamerica.com/cooperative).