


|   |   |  |
|---|---|--|
|  | <p>The intellectual property rights in this document belong to Nestlé S.A., Vevey, Switzerland. It may not be copied or disclosed to others without authorization.</p> <p align="center"><b>Purchasing Specification<br/>Raw Material</b></p> | <p align="center"><b>100000976205</b></p> <p>Valid from: <b>2019.10.14</b><br/>Valid to:</p> |
| <p><b>Milk Cow Skimmed Powder Low Heat MR4</b><br/>Status: <b>Approved</b></p>    |   |  |

|                        |   |
|------------------------|---|
| Reason for new version | <p>Modified:</p> <ul style="list-style-type: none"> <li>- General Description</li> <li>- Color</li> <li>- Acidity comment</li> <li>- Solubility index</li> <li>- Foreign material statement</li> <li>- Microbiological requirements</li> <li>- Packaging requirements</li> </ul> <p>Deleted:</p> <ul style="list-style-type: none"> <li>- Impurities statement</li> <li>- Storage conditions</li> </ul> |
|------------------------|---|

## **GENERAL DESCRIPTION**

Skimmed milk powder (Nonfat Dry Milk), dried by atomization.

If protein will not be standardized by the supplier, this must be agreed in advance with the receiving factory.

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 | <p>Food grade</p> <p>The raw material must not contain any substances, materials or biological agents in amounts which may represent a risk to consumer health.</p> |  |
|---------|---|--|

## **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.

|                        |  |                      |
|------------------------|--|----------------------|
| Printed on: 2025.02.10 | <p>Following formats are used in this specification: Dates: YYYY.MM.DD;<br/>Numbers: 1,234,567.890</p> | Page 1 of 4<br>pages |
|------------------------|--|----------------------|

|   |   |  |
|---|---|--|
|  | <p>The intellectual property rights in this document belong to Nestlé S.A., Vevey, Switzerland. It may not be copied or disclosed to others without authorization.</p> <p><b>Purchasing Specification</b><br/><b>Raw Material</b></p> | <p><b>100000976205</b></p> <p>Valid from: <b>2019.10.14</b></p> <p>Valid to:</p> |
| <p><b>Milk Cow Skimmed Powder Low Heat MR4</b></p> <p>Status: <b>Approved</b></p> |   |  |

## **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 apparent 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.

### **Quantitative**

| Parameter                            | Minimum   | Maximum     | Target | Comments                                      |
|--------------------------------------|-----------|-------------|--------|---|
| Moisture                             |           | 4 g/100g    |        | Oven method                                   |
| Acidity                              |           | 0.15 %(m)   |        | ADPI, as lactic acid on a reconstituted basis |
| Crude proteins                       | 34 g/100g |             |        | Total nitrogen x 6.38, on solid non-fat       |
| Whey protein nitrogen, undenaturated | 6.00 mg/g |             |        | WPNI according to ADPI                        |
| Fat content                          |           | 1.25 g/100g |        |   |
| Solubility index                     |           | 1 ml        |        | ADPI  |

|                        |  |                      |
|------------------------|--|----------------------|
| Printed on: 2025.02.10 | Following formats are used in this specification: Dates: YYYY.MM.DD;<br>Numbers: 1,234,567.890 | Page 2 of 4<br>pages |
|------------------------|--|----------------------|

|   |   |  |
|---|---|--|
|  | <p>The intellectual property rights in this document belong to Nestlé S.A., Vevey, Switzerland. It may not be copied or disclosed to others without authorization.</p> <p align="center"><b>Purchasing Specification<br/>Raw Material</b></p> | <p align="center"><b>100000976205</b></p> <p>Valid from: <b>2019.10.14</b><br/>Valid to:</p> |
| <p><b>Milk Cow Skimmed Powder Low Heat MR4</b><br/>Status: <b>Approved</b></p>    |   |  |

### 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 (scorched particles ADPI on 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  |
|---------------|---------|-------|---|
| Antibiotics   |         |       | MRLs (maximum residue limits) according to regulations, or non-detectable by reference method for non-authorized antibiotics  |
| Cyanuric acid | 2.5000  | mg/kg |   |
| Melamine      | 2.5000  | mg/kg |   |
| Aflatoxin M1  | 4.0000  | µg/kg | The indicated limit is based on Codex norm for liquid milk.<br>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.

|                        |  |                      |
|------------------------|--|----------------------|
| Printed on: 2025.02.10 | Following formats are used in this specification: Dates: YYYY.MM.DD;<br>Numbers: 1,234,567.890 | Page 3 of 4<br>pages |
|------------------------|--|----------------------|

|   |   |  |
|---|---|--|
|  | The intellectual property rights in this document belong to Nestlé S.A., Vevey, Switzerland. It may not be copied or disclosed to others without authorization.<br><b>Purchasing Specification</b><br><b>Raw Material</b> | <b>100000976205</b>                        |
|   |   | Valid from: <b>2019.10.14</b><br>Valid to: |
| <b>Milk Cow Skimmed Powder Low Heat MR4</b><br>Status: <b>Approved</b>            |   |  |

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                                       |
| Enterobacteriaceae                | 5  | 0 | 10 /g     |   | ISO 21528-2<br>Incubation temperature 37 °C    |
| Salmonella                        | 10 | 0 | 0 /25g    |   | ISO 6579<br>Max. pooling 375 g per examination |

#### **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 |  |
|--------------------|---|--|