

	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. Purchasing Specification Raw Material	Valid from:
		Valid to:
Milk Skimmed Powder High Heat Status: Approved		

GENERAL DESCRIPTION

Skimmed milk powder, dried by atomisation

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.	
Legal	Must conform to the food legislation of the country of destination	

Certificate requirements

Certificate required	This may include, but is not limited to certificate of analysis, certificate of origin, veterinary certificates, or religious certification. When required the type and frequency will be defined in associated contract documentation.	
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INTENDED USE

Relevant process	Used in products submitted to a heat treatment sufficient to kill pathogenic microorganisms	and suited use for confectionery, where no subsequent heat treatment such as pasteurization occurs.
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Not for use in Infant Nutrition and Healthcare Nutrition

SENSORY REQUIREMENTS

Appearance as is	Absence of lumps with the exception of those which crumble easily
Color as is	White 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.

Quantitative and Qualitative Requirements

	Minimum	Maximum	Target	Comments
Moisture		4 g/100 g		
Acidity		0.15 %(m)		ADPI, as lactic acid
Whey protein nitrogen, undenaturated		1.50 mg/g		
Fat content		1.25 g/100 g		
Solubility index		2 ml		

Dirt test	Max. disk B (scorched particles ADPI on 25 g)
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CONTAMINANTS/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.

	Minimum	Maximum	Requirement	Comments
Additives			Absent	
Radioactivity			According to the regulations of the country of destination.	
Antibiotics			Absent	
Pesticides			According to applicable local legislation of destination of country, in the absence of such legislation, conform to Codex Alimentarius standards	
Chloramphenicol			Absent	
Aflatoxin M1		4 µg/kg		Or according to local legislation if limit ist stricter

MICROBIOLOGICAL 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. 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.
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	n	c	m	M	Comments
Aerobic mesophilic microorganisms	2	0	3,000 /g		Must be analyzed for each manufacturing batch per max. 20t batch.
Salmonella	10	0	0 /25g		Must be analyzed for each manufacturing batch per max. 20t batch. Max. pooling 200g per examination
Enterobacteriaceae	2	0	10 /g		Must be analyzed for each manufacturing batch per max. 20t batch.

PACKAGING, STORAGE & TRANSPORTATION

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.

	Requirement	Comment
Packaging	Impervious to moisture Impervious to air Impervious to light Use only contact packaging materials approved for food use in the country of destination	

Minimum shelf life from manufacturing date	Storage conditions	Comment
	In a dry place At ambient temperature	

Label identification	Each packaging unit to be labelled with the following or according to purchase order: Product name, including its heat classification Name and address of manufacturer Production code Production date (day, month, year) Expiry date Net contents Country of origin Storage conditions For export, product description and origin must be in english language	
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ANALYTICAL METHODS

Analytical methods	Analytical methods are available on request	
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