

SPECIFICATION SHEET
Skimmed Milk Powder, CODEX (standardized)

Product description

Skimmed milk powder is a soluble powder made by concentration and spray drying of fresh pasteurized skim milk, which is standardized on protein.

Physical	Typical value	Specification
Insolubility	0.5	1.0 ml max.
Scorched particles (ADPI)	A	B max.
WPN Index low heat	> 6.0 mg/g	
WPN Index medium heat	1.51 – 5.99 mg/g	
WPN Index high heat	< 1.5 mg/g	

Chemical

Fat	0.8	1.50 % max.
Protein (N x 6.38) NFDM	34	34 % min.
Lactose (by calculation)	50	
Ash	8	9.0 % max.
Moisture	3.8	5.0 % max.
Titrateable acidity	0.1	0.18 % max.

Microbiological

Standard plate count	< 5,000	10,000 /g max.
Yeast & Moulds	< 50	100 /g max.
Coliforms	< 10	10 /g max.
Salmonella	negative	negative / 125 g

Sensory

Color	White to creamy white	
Taste and Odor	Authentic, sweet and desirable flavor	

Nutritional Information

Energy content	1,490 kJ/100 g	
----------------	----------------	--

Storage & Shelflife

Relative Humidity	65 % max.	
Temperature	25 °C max.	
Shelflife	24 months	12 months min.

Packaging

Bag: moreply with innerliner	25 kg	
Semi bulk: big bag	500 / 900 / 1,200 kg	
Bulk: truck / silo	20 – 22 mt	

Quality and assurance

The product is manufactured in accordance with international standards and guidelines. Each package is marked to enable trace back.

Custom (GN) Code: 0402 1019

Date: March 4 2011th

Previous issue: 10 January 2011

PRODUCT INFORMATION SHEET
Skimmed Milk Powder Spray Dried, CODEX (standardized)

Product description

Skimmed milk powder is a soluble powder made by concentration and spray drying of fresh pasteurized skim milk, which is standardized on protein.

Physical

Insolubility	0.5	1.0 ml max.
Scorched particles (ADPI)	A	B max.
WPN Index low heat	> 6.0 mg/g	
WPN Index medium heat	1.51 – 5.99 mg/g	
WPN Index high heat	< 1.5 mg/g	

Chemical	Typical value	Specification
Fat	0.8	1.50 % max.
Protein (N x 6.38) NFDM	34	34 % min.
Lactose (by calculation)	50	
Ash	8	9.0 % max.
Moisture	3.8	5.0 % max.
Titrateable acidity	0.1	0.18 % max.

Microbiological		
Standard plate count	< 5,000	10,000 /g max.
Yeast & Moulds	< 50	100 /g max.
Coliforms	< 10	10 /g max.
Salmonella	negative	negative / 125 g

Sensory		
Color	White to creamy white	
Taste and Odor	Authentic, sweet and desirable flavor	

Nutritional Information		
Energy content	1,490 kJ/100 g	

Storage & Shelflife		
Relative Humidity	65 % max.	
Temperature	25 °C max.	
Shelflife	24 months	12 months min.

Packaging		
Bag: moreply with innerliner	25 kg	
Semi bulk: big bag	500 / 900 / 1,200 kg	
Bulk: truck / silo	20 – 22 mt	

Quality and assurance

The product is manufactured in accordance with international standards



and guidelines. Each package is marked to enable trace back.