



Standard Specifications of Skimmed Milk Powder (Medium Heat)

Product description

Manufactured from fresh pasteurized skimmed milk by the spray drying method

Storage conditions

No more than 18 months in the temperature range between plus 1°C and plus 25°C and relative air humidity under 85%.

Packaging

25 kg. in multilayer paper bags with polyethylene liner

Organoleptic properties

Parameter	Limit
Appearance	Homogeneous powder without hard lumps
Tast and Odor	Slightly sweet taste, with typical pasteurized milk flavor, without foreign flavors
Color	White to slightly creamy



Physical and chemical parameters

Parameters	Limit	Method
Moisture,%	no more 4,0	Method 3 hrs 102°C
Fat,%	no more than 0.8	ISO 1736
Protein (N×6,38, in milk solids-non-fat), %	no less 35,0	ISO 8968-1/2
Titratable acidity,ml 0,1N NaOH/10g solid non-fat	no more 18,0	ISO 6091
WPN,mg N/g	1,51 -5,99	ADPI 916

Physical and Chemical Parameters

Parameters	Limit	Method
Carbohydrates (predominantly lactose), %	approx. 54,0	by calculation
Ash,%	approx. 8,0	by calculation
Scorched particles (32,5g)	Disc A	ADPI 916
Insolubility index,ml	no more 0,5	ISO8156



Physical and Chemical Parameters

Parameters	Limit	Method
Foreign material (32,5g)	absent	
Glucose	negative	
salt	negative	



Microbiological parameters

Parameters	Limit	Method
Total plate count, in 1g	no more $1,0 \cdot 10^4$ CFU	ISO 4833
Coliform, in 1g	no more 10 CFU	ISO 4832
Enterobacteriaceae, in 1g	no more 10 CFU	ISO 21528-2
E.coli, in 1g	no more 10 CFU	ISO 16649-2
Coagulase-positive staphylococci (including Staphylococcus aureus), in 1g	no more 10 CFU	ISO 6888-1
Yeast and mold, in 1g	no more 100 CFU	ISO6611



Microbiological parameters

Parameters	Limit	Method
Listeria monocytogenes, in 25g	absent	ISO 11290:1
Salmonella, in 25g	absent	ISO 6579
Bacillus cereus, in 1g	no more 50 CFU	ISO 7932
Clostridium perfringens, in 1g,	no more 10 CFU	ISO 7937

