

Whole Milk Powder BP_100545 V8.0



Description and Applications

The product is a spray dried whole milk powder, produced from fresh milk. WMP standardization with lactose only.

Chemical Specification

| Test | Min | Max | Units |
|------------------|---------|-----|--------|
| Moisture | | 5 | g/100g |
| Sensory | Typical | | |
| Ash | | 6 | g/100g |
| Protein (N×6.38) | 24.5 | | g/100g |
| Fat | 26 | | g/100g |

Ingredients

Fresh Raw Milk, Skim Milk Powder MH, Lactose, Whole Milk Powder

Microbiological Analysis:

| Test | Max | Units |
|-------------------------|---------|--------------|
| Aerobic Plate Count | 10000 | cfu/g Max |
| *Bacillus cereus | 50 | cfu/g Max |
| Coliforms | 10 | cfu/g Max |
| *Yeast & Mould | 50 | cfu/g Max |
| Staphylococcus aureus | 10 | cfu/g Max |
| *Listeria monocytogenes | ND/125g | Not detected |
| Salmonella | ND/750g | Not detected |
| *Cronobacter sakazakii | ND/300g | Not detected |

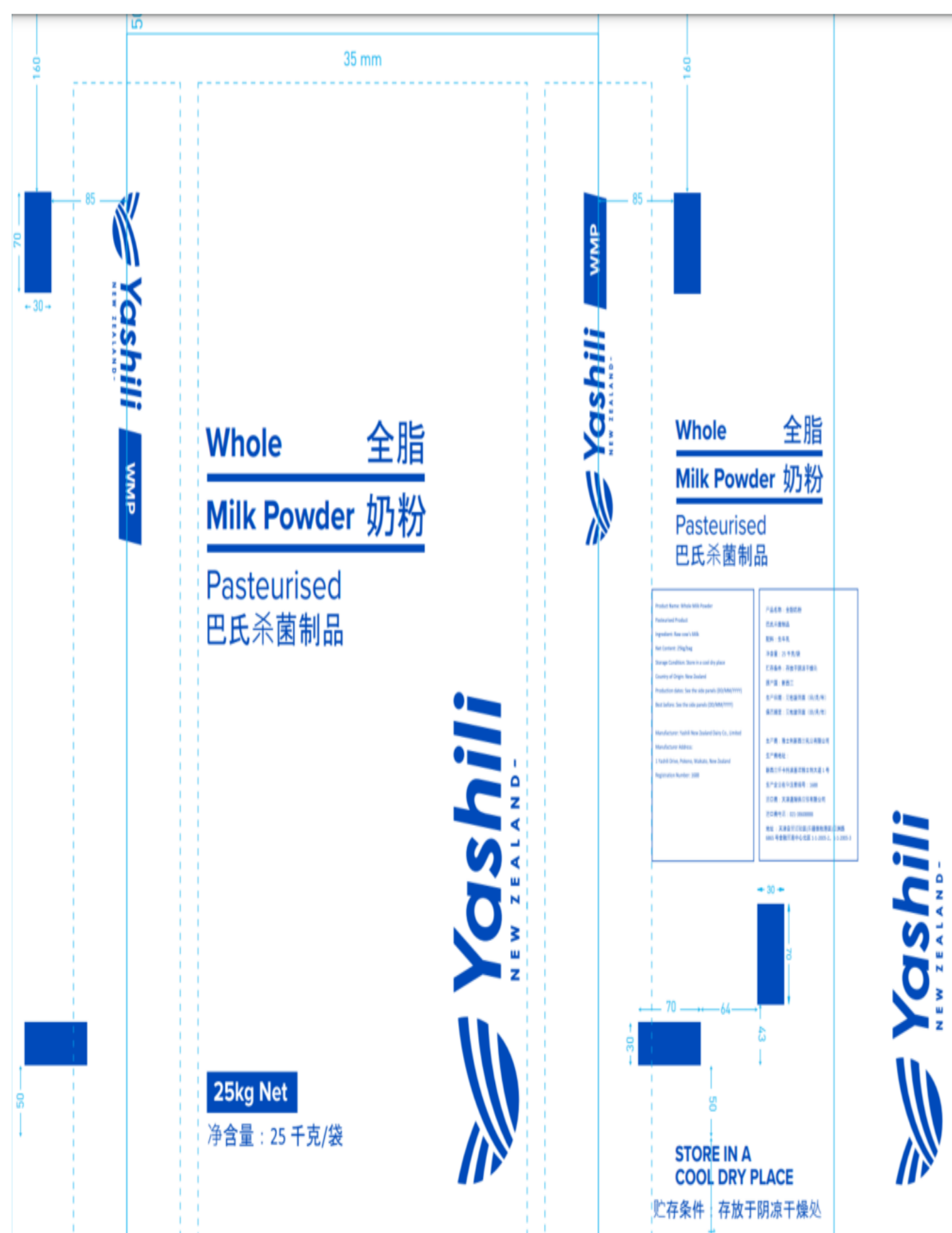
* Monitoring testing

Functionality specification

| Test | Min | Max | Units |
|---------------------------------|-----|-----|---------|
| Foreign Matter | ABS | ABS | ABS/65g |
| Bulk Density | 0.5 | 0.6 | g/ml |
| Scorched Particle | A | | A/65g |
| Solubility Test (YSL in house) | C | | |

Contaminant Parameters per batch

| Test | Min | Max | Units |
|-------------------------------|-----|-----|-------|
| Nitrates as NaNO ₃ | 0 | 50 | mg/kg |
| Nitrites as NaNO ₂ | 0 | 2 | mg/kg |



Allergen Status

Contains Milk and Milk Products.

Made on the same line as product containing soy trace ingredients.

Quality Assurance:

The manufacturing environment is subject to regular monitoring and control. The product is manufactured and tested in premises and samples are tested in ISO certified laboratory meeting legislative standards administered by MPI under Risk Management Programme. Each package is identified to enable trace back. During storage and shipment precautions are taken to ensure that product quality is maintained.

Certification & Registrations

MPI and HACCP Approved, Codex compliance.

Halal and EU Certification may be available on request.



Storage conditions

Store in a cool, dry area with temperature not exceed 25°C

Packaging

The standard export pack is a 2 ply Kraft bag incorporating an inner polyethylene liner. Packages are printed with ID code, manufacturing and best before date.

Shelf Life

24 months

Pack Sizing

25kg bag size, 8 bags x 7 layer, 56 bags per pallet.