

Description and Properties

Whole Milk Powder is a spray dried pasteurised powder, produced using fresh NZ wholemilk. It is a free flowing powder with approx. 26% Fat and standardised using Lactose.

Functionality specification

Test	Min	Max	Units
Foreign Matter	Absent	Absent	/65g
Bulk Density	0.5	0.6	g/ml
Scorched Particle	A	B	/65g
Insolubility Index	-	1	ml

Chemical Specification

Test	Min	Max	Units
Moisture	-	5	g/100g
Appearance/Flavour	Typical		Typical or Atypical
Ash	-	6	g/100g
Protein (N×6.38)	24.5	-	g/100g
Protein in Milk Solids not fat	34	-	g/100g
Fat	26	-	g/100g
Titrateable Acidity	-	18	°T

Microbiological Analysis:

Test	Limits	Units
Aerobic Plate Count	max 10000	cfu/g
Coliforms	≤10	cfu/g
Staphylococcus aureus	≤10	cfu/g
Salmonella	Not Detected	/750g
*Bacillus cereus	max 50	cfu/g
*Yeast & Mould	max 50	cfu/g
*Listeria monocytogenes	Not Detected	/125g
*Cronobacter sakazakii	Not Detected	/300g

* Monthly monitoring testing

Contaminant Parameters per batch

Test	Limits	Units
Nitrates as NaNO ₃	≤ 50	mg/kg
Nitrites as NaNO ₂	≤ 2	mg/kg

Certification & Registrations

* MPI and HACCP Approved, Codex compliance

* Halal and EU Certification may be available on request



Allergens

Contains Milk and Milk Products.

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

Storage conditions

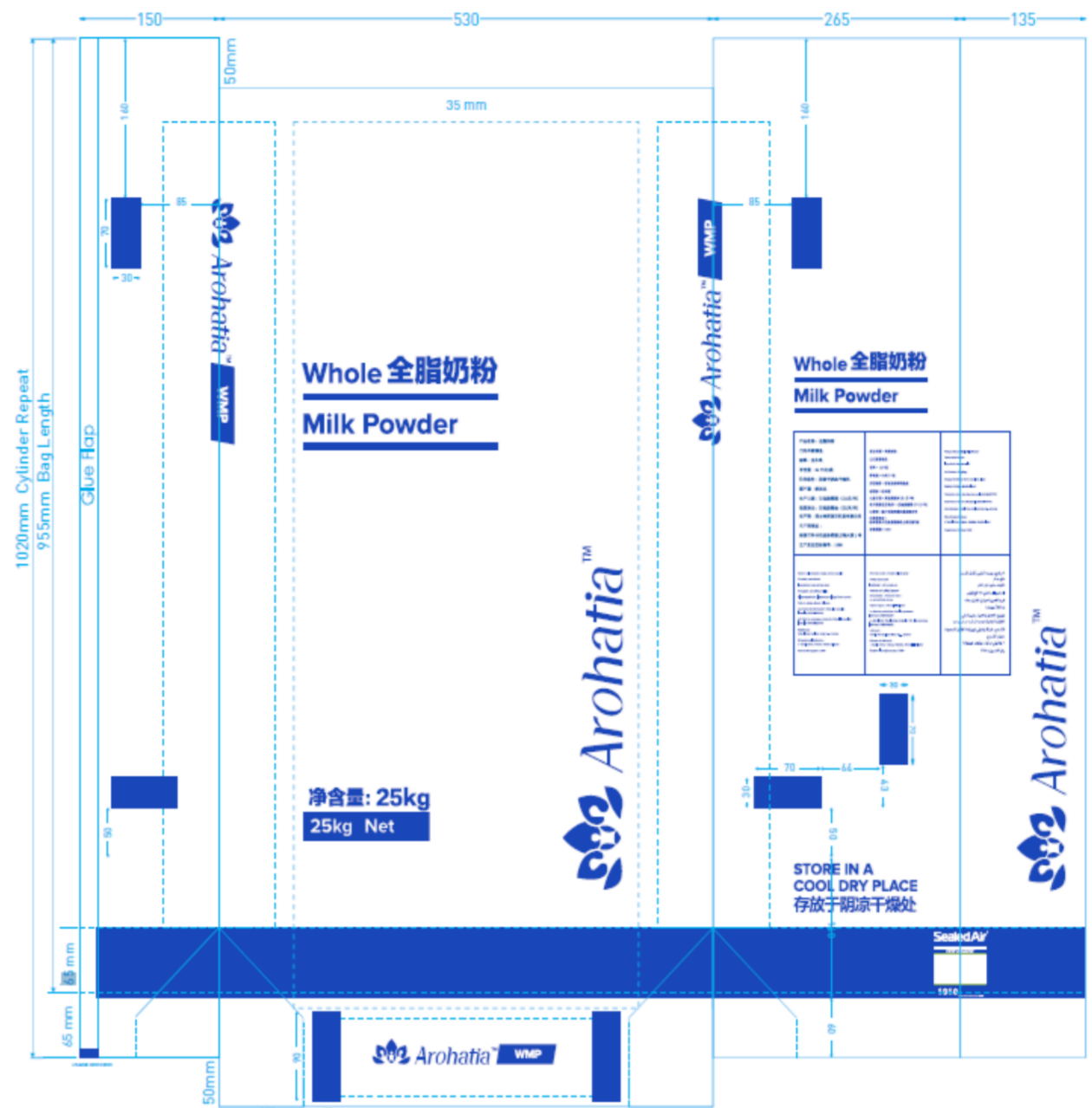
Store in a cool, dry area with temperature below 25°C free from high humidity.

Ingredients

Raw cow's milk

Packaging

Standard export bag is a multi-layer, 2 ply kraft paper bag which has an inner polyethylene liner. Product is flushed with an inert gas and is heat sealed.



Net weight

25Kg

Shelf Life

24 months

Palletising

56 bags per pallet
(8 bags per layer x 7 layers)

Quality Assurance & Compliance

The product is manufactured in a facility which complies with legislative standards administered by MPI under Risk Management Programme and International (FSSC22000) quality standards.

The manufacturing environment is subjected to regular monitoring and control through various quality - GMP, HACCP

The packed product is tested in an ISO certified laboratory and is released when meet all the compliance requirements.

Each bag is coded with a batch, unique ID, manufacturing and best before date for an effective traceback. During storage and shipment precautions are taken to ensure that product quality is maintained.