

# Skimmed Milk Powder

Instantized and Medium Heat



Product Spec  
Version SMP 09/01

## **Product Description**

New Zealand origin. Skimmed Milk Powder is a premium quality product made from the separation of the whole milk and the evaporation and spray drying fresh pasteurized skim milk. The excellent nutritional properties make for use in a wide variety of applications including recombined sweetened condensed milk, UHT milks, prepared dry mixes, cultured dairy products, bakery, confectionery foods and meat products. Talk to TheROPdairy representative to help you select the optimal skim milk powder for your formulation needs.

## **Product Characteristics**

- Excellent nutritional quality
- Low, medium and high heat stable products differentiated by end application
- Soluble over a wide pH range
- Emulsifying capacity
- Clean flavour and smooth mouthfeel
- Instantised Skimmed Milk Powder is available



## **Packaging And Storage**

Packed into 25kg multi-wall polyethylene lined bags. Skim milk Powder is stored and transported in a dust and pest free environment in cool, dry conditions. For optimal shelf life store in a cool, dry, ventilated place at temperature 25C, relative humidities below 65% and odour free environment. Packages should not be in direct contact with walls or floors. Use stock rotation. Skim Milk Powder is maintained in these conditions at all times.

The package consists of an integrated polyethylene liner which is completely heat sealed for maximum product protection. The pallet is completely covered with stretch wrap, with a top pallet sheet cover and a bottom cardboard pallet sheet.

## **Application**

- Dairy Foods UHT milks, cultured yoghurts and desserts
- Recombined sweetened condensed milk Or evaporated milk
- Prepared dry mixes – eg. Nutritional Beverages
- Bakery and confectionery foods
- Meat products
- Animal feed

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## **Typical Analysis**

### *Chemical*

Protein (as is)	:	34.5%
Butterfat	:	0.8%
Lactose	:	54.1%
Minerals	:	7.9%
Moisture	:	3.8%

### *Microbiological*

Aerobic Plate Count	:	< 20 000 cfu per gram
Coliforms	:	Negative per gram
E.coli	:	Negative per gram
Yeast and Moulds	:	< 50 cfu per gram
Staphylococci (coagulase positive)	:	Negative per gram
Salmonella	:	Negative per 750 gram

Note: The above nutritional information is provided as a guide only and does not constitute part of the specification criteria. See actual batch analysis certificate available.

## **Certification**

A certification shall be issued for each consignment. And any problems associated with product quality should be directed to the Quality Assurance Manager. Certificates such as HEALTH/ SGS / ORIGIN / HALAL is available upon requested (+++SGS: is a chargeable back to back based on third party's charges).