

**SKIMMED MILK POWDER (LOW-HEAT) SPECIFICATION
ORIGIN UKRAINE**

Organoleptic properties:

Parameter	Limit
Appearance	Homogeneous powder without hard lumps
Taste and odor	Slightly sweet taste, typical for pasteurize milk flavor, without foreign flavors
Color	White to slightly creamy

Physical and chemical parameters:

Parameter	Limit
Moisture,%	no more 4,0
Fat, %	no more 1,25
Protein (in milk solids-non-fat), %	no less 34
WPN, mgN/g	no less 6.00
Titrate acidity, (ml 0.1N NaOH/10g solids-non-fat)	no more 18
Scorched particles	Disc A
Insolubility index, ml	no more 0,5
Foreign material	absent

Microbiological parameters:

Parameter	Limit
Total plate count, in 1g	no more 5x10 ⁴ CFU
Coliform, in 1g	no more 10 CFU
E.coli, in 1g	no more 10 CFU
Staphylococcus aureus, in 1g	no more 10 CFU
Yeast and mold, in 1g	no more 10 CFU
Listeria monocytogenes, in 25g	absent
Salmonella, in 25g	absent
Enterobacteriaceae, in 1g	no more 10 CFU
Bacillus cereus, in 1g	no more 50 CFU
Clostridium perfringens, in 1g	no more 10 CFU

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