

**SKIMMED MILK POWDER (MEDIUM HEAT) SPECIFICATION
ORIGIN UKRAINE**

Organoleptic properties:

Parameter	Description
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,%	Max 4,0
Fat, %	Max 1,25
Protein (in milk solids-non-fat), %	Min 34
WPN, mgN/g	1.51 - 5.99
Titratable acidity, (ml 0.1N NaOH/10g solids-non-fat)	Max 18
Scorched particles	Disc A
Insolubility index, ml	Max 0,5
Foreign material	absent

Microbiological parameters:

Parameter	Limit
Total plate count, in 1g	Max 1x10 ⁴ CFU
Coliform, in 1g	Max 10 CFU
E.coli, in 1g	Max 10 CFU
Staphylococcus aureus, in 1g	Max 10 CFU
Yeast and mold, in 1g	Max 10 CFU
Listeria monocytogenes, in 25g	absent
Salmonella, in 25g	absent
Enterobacteriaceae, in 1g	Max 10 CFU
Bacillus cereus, in 1g	Max 50 CFU
Clostridium perfringens, in 1g	Max 10 CFU

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