

# Low Heat Nonfat Dry Milk



THE MILKY WHEY, Inc.

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## DESCRIPTION:

Nonfat dry milk is the powder obtained by removing water from pasteurized skim or condensed milk.

## COMPOSITION

| ATTRIBUTE               | TYPICAL ANALYSIS |
|-------------------------|------------------|
| Total Fat               | ≤ 1.25%          |
| Moisture                | < 4.5%           |
| TA (Titratable Acidity) | ≤ 0.15%          |

## MICROBIOLOGICAL STANDARDS

| ATTRIBUTE             | TYPICAL ANALYSIS |
|-----------------------|------------------|
| Standard Plate Count  | < 10,000 CFG/g   |
| Coliform              | < 10 CFU/g       |
| Yeast                 | < 50 CFU/g       |
| Mold                  | < 50 CFU/g       |
| Salmonella            | Negative / 25g   |
| Staphylococcus aureus | < 10 CFU/g       |
| Listeria species      | Negative / 25g   |
| E. coli               | Negative / 10g   |

All procedures and methods followed for the testing and examination of product are AOAC and Standard Methods approved.

## INGREDIENTS:

Fresh cow's milk

## STORAGE:

Store under cool, dry conditions

## SHELF LIFE:

12-24 months from date of manufacture or as dictated by the expiration date labeled on the product.

## ALLERGEN:

Contains Milk

## PACKAGING:

Multi-wall kraft bags with polyethylene liner.

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchasers, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Research and Development Department may be available to assist purchasers in adopting our products to their needs and to the circumstances prevailing in purchaser's business

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specification