

LOW HEAT NONFAT DRY MILK

Description

Fresh raw milk is separated by centrifugation to remove most of the Milkfat. The resulting skim milk is pasteurized, concentrated by evaporation and spray dried to a moisture level of 4.0% maximum. The resulting free flowing powder is packaged in 50 lb. or 25 kg. bags.

Characteristic	Typical Specification
Milkfat	.85%
Lactose	51.0%
Protein	36.0%
Moisture	4.0%
Ash	8.0%
Bulk Density	.55-.60g/cm
Milkfat	Max 1.25%
Moisture	Max 4.5%
Standard Plate Count	<10,000 per g
Solubility Index	Max 1.0 ml
Scorched Particles	Max Disc B (15.0 mg)
Coliforms	<10/g
Salmonella	Negative
Antibiotics	Not found
Titratable Acidity	Max 0.15%

Packaging

Packaged on 50 lb. or 25 kg multilayered Kraft paper bags with a food grade poly-liner.

Storage

Nonfat dry milk should be stored between 50°F - 80°F and relative humidity less than 70%.

specification

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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