

Organic Low Heat Nonfat Dry Milk



THE MILKY WHEY, Inc.

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DESCRIPTION

Fresh organic certified raw milk is separated by centrifugation to remove most of the Milkfat. The resulting skim milk is pasteurized, concentrated by evaporation and spray dried.

COMPOSITION/TYPICAL ANALYSIS

ATTRIBUTE	TYPICAL
Milkfat	Maximum 1.25%
Moisture	Maximum 4.5%
Titrateable Acidity	Maximum 0.15%
Solubility Index	Maximum 1.24%
Scorched Particle	Maximum 15.0 mg (disc B)
Protein	36%

MICROBIOLOGICAL STANDARDS

ATTRIBUTE	TYPICAL
Aerobic Plate Count	Maximum 30,000 cfu / g
Coliform	< 10 cfu / g
E. coli	Negative
Yeast and Mold	< 50 cfu/g
Salmonella	Negative
Listeria	Negative

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

Physical Specifications:

Flavor: Pleasing, Sweet, Clean. Color: White to Pale Cream to Light Yellow. Texture: Free Flowing / lumps that break under moderate pressure

STORAGE:

Recommended that product is stored below 27°C and below 70% humidity

SHELF LIFE:

18-24 months from date of manufacture, if stored properly.

PACKAGING:

25 kg or 50 lbs bags. Sometimes totes.

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

specification

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