

Instant Non-Fortified Nonfat Dry Milk



THE MILKY WHEY, Inc.

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DESCRIPTION:

Instant nonfat dry milk is made by removing the water and fat from cow's milk to produce a dried powder that is uniform in particle size, highly soluble and reconstitutes with ease.

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 / 375g
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:

Nonfat Dry Milk and Lactose

STORAGE:

Store in a cool (< 80°F), dry (< 65% relative humidity) environment.

SHELF LIFE:

One year from date of manufacture.

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