

Whole Milk Powder



THE MILKY WHEY, Inc.

DESCRIPTION:

Whole Milk Powder is manufactured by spray drying fresh pasteurized whole milk.

116 Glacier Drive,
Suite 201
Lolo, MT 59847

COMPOSITION/TYPICAL ANALYSIS

ATTRIBUTE	TYPICAL ANALYSIS
Total Fat	26.0% Min.
Moisture	6.0% Max
Protein (as is)	21 % Min.

MICROBIOLOGICAL STANDARDS

ATTRIBUTE	TYPICAL ANALYSIS
Standard Plate Count	< 20,000 CFG/g
Coliform	< 30 CFU/g
Salmonella	Negative/375 g
Yeast	≤ 50 CFU/g
Mold	≤ 50 CFU/g

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

INGREDIENTS:

Whole Milk

STORAGE:

Store below 25°C and under 75% relative humidity.

SHELF LIFE:

Typically, nine months 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