

Product specification

Skim Milk Powder

Regular Medium Heat

General Information

Skim Milk Powder is a spray-dried, pale cream-colored powder with a bland flavour profile. It is homogeneous, free flowing and non-caking

Recommended labelling

Skim Milk Powder

Typical Chemical & Physical Characteristics

Parameter	Value	Method
Protein (% as is)	33.1	ISO
Milk Protein in Milk Solids-not-fat (%)	>34	ISO
Total Carbohydrate (%)	54.1	Calculation
Milk Fat (%)	0.8	AOAC
Moisture (%)	3.8	AOAC
Minerals (%)	7.9	AOAC
Titrateable Acidity (%m/v)	<0.15	ISO
Whey Protein Nitrogen index (mg/g)	1.51 - 5.99	ADPI
Bulk Density (g/ml)	0.6	ADPI
Insolubility Index (ml)	<1.0	ISO
Colour	Pale Cream	
Flavour	Bland	
Scorched Particles	A	ADPI
Foreign Matter	Not Detected	ADPI

Microbiological Characteristics

Parameter	Value	Method
APC (cfu/g)	10,000 max	ISO
Coliforms (cfu/g)	<10	ISO
E. Coli (cfu/g)	<10	ISO
Salmonella (/750g)	Negative	ISO
Yeast (cfu/g)	50 max	ISO
Mould (cfu/g)	50 max	ISO
Coagulase Positive Staph (cfu/g)	<10	AOAC
Listeria (/25g)	Negative	AOAC

Trigona Dairy Trade BV – Postbus 139 – 6940 AA Didam – The Netherlands

Rabobank accountno. 10.41.42.731 – IBAN NL44RABO0104142731 – SWIFT BIC RABONL2U – VATnr. NL804572057B01 – COC nr. 30130720

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Nutritional Value (average / 100g)

Energy	1527 kJ / 360 kcal
Calories from Fat (kcal)	4.6
Total Sugars (g)	54.1
Total Fat (g)	0.8
Saturated Fatty Acids (acid form) (g)	0.34
Trans Fatty Acids (acid form) (g)	0.02
Cholesterol (mg)	24.5
Dietary Fiber (g)	<1
Protein (Nx6.38) (g)	33.1
Vitamin A (IU)	<100
Vitamin C (mg)	11.6
Iron (mg)	0.2
Sodium (mg)	358
Calcium (mg)	1093

Packaging

Multi-wall kraft bag with a paper outer and inner plastic liner, heat-sealed.

- No staples or metal fasteners are used.
- Net Weight is 25 kg
- Gross Weight is 25.35 kg
- 40 and 64 bag loading options available.

Storage and shelf life

Shelf life is two years from the date of manufacture in its original sealed packaging, through ideal Storage conditions, which include temperatures below 25 °C, relative humidity lower than 65%, and an odour-free environment away from direct sunlight. Stocks should be used in rotation, within twenty-four months.

Allergens

Milk and products thereof (including lactose)

Features / Benefits

- Good Dispersibility
- Bland Flavour Profile
- Non GMO (our products are not manufactured with genetically engineered components)
- Excellent Solubility
- Low Fat Content

Applications

- Confectionery and Bakery Products
- Reconstituted Milk
- Pediatric nutritional products designed for ages greater than 12 months
- Yogurt, Ice Cream, and Sweet Condensed Milk
- Fermented Milk Products

Food Safety & Certification

- Produced in a GFSI Designed Facility
- HACCP
- Codex Compliant

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