



# PRODUCT SPECIFICATION

## Grade A Non-Fat Dry Milk (NFDM) Low Heat

Valley Milk, LLC Non-Fat Milk Powder Low Heat is made through the spray ball method of drying fresh skimmed, pasteurized cow's milk. All milk that is processed in our facility is collected from our dedicated multigenerational, family owned dairy farms. All of the milk originates from the United States in California's San Joaquin Valley and Grade A NFDM Low Heat has a shelf life of two years from the production date.

### PHYSICAL

	MINIMUM	MAXIMUM	UNITS	METHODS
<b>Protein</b>	34.0		%m/m	AOAC 991.20
<b>Casein Protein</b>	27.0	-	%m/m	AOAC
<b>Moisture</b>	-	4.0	%m/m	AOAC 927.05
<b>Fat</b>	-	1.25	%m/m	AOAC 989.05
<b>Titrateable acidity</b>	-	0.15	%m/v	ADPI/Std. M. 17 <sup>th</sup> ed.
<b>WPNI</b>	6.0	-	mg/g	ADPI/Std. M. 17 <sup>th</sup> ed.
<b>Lactose</b>	-	54	%m/v	AOAC 984.22
<b>Ash</b>	-	8.6	%m/v	AOAC 945.46
<b>pH</b>	6.4	7.2	mol/L	ADPI/Std. M. 17 <sup>th</sup> ed.
<b>Solubility Index</b>	-	1.25	mL	ADPI/Std. M. 17 <sup>th</sup> ed.
<b>Foreign matter</b>	-	Not Detected	/25g	
<b>Scorched particles</b>	-	7.5	mg/25g	ADPI BUL. 916

### CHEMICAL

	MINIMUM	MAXIMUM	UNITS	METHOD
<b>Antibiotics</b>	-	Negative	Charm S/L	Charm SL3
<b>Aflatoxin M1</b>	-	<0.50	µg/L	Charm

### SENSORY

<b>Flavor</b>	Free from objectionable flavors
<b>Appearance</b>	No notable defect in color or particle
<b>Color</b>	White to light cream

### MICROBIOLOGICAL

	MINIMUM	MAXIMUM	UNITS	METHOD
<b>Aerobic Plate Count</b>	-	<10,000	cfu/g	AOAC 990.12
<b>Yeast &amp; Mold</b>	-	<50	cfu/g	BAM Ch 18
<b>Coliforms</b>	-	<10	cfu/g	AOAC 991.14
<b>Escherichia coli</b>	-	<3	MPN/g	BAM Ch 4
<b>Coagulase-Positive Staphylococci</b>	-	Negative	cfu/g	AOAC 2003.08
<b>Salmonella</b>	-	Absent	/375g	AOAC-RI 121501
<b>Listeria</b>	-	Negative	/25g	AOAC-RI 061702
<b>Heavy Metals: As,Cd,Cr,Pb, Hg</b>	-	Meet EU Heavy Metal requirements	Testing Frequency Annually	AOAC



### PACKAGING

Product may be packaged in either heat sealed poly-lined multiwall kraft paper bags or packaged into poly lined totes without the use of staples or metal fasteners.



### STORAGE AND HANDLING

It is recommended that product is stored at 80°F or less, with relative humidity of 65% or less, and in an odor-free environment. Stocks should be used in rotation preferably within 24 months of manufacture or as dictated by the expiration date labeled on the product.

