

Grade A Non-Fat Dry Milk (SMP) High-Heat

Version 1.01

Revision Date: 11/23/2020

Confidential

PRODUCT SPECIFICATION

Skim Milk Powder Milk (SMP) High Heat

Valley Milk, LLC Skim Milk Powder High 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 Skim Milk Powder High Heat has a shelf life of two years from the production date.

PHYSICAL

	MINIMUM	MAXIMUM	UNITS	METHODS
				AOAC
Protein	32.4		%m/m	991.20
Milk Protein in milk				AOAC
Solids Non-Fat	34.0	-	%m/m	991.20
Casein Protein	27.0	-	%m/m	AOAC
Moisture	-	4.0	%m/m	AOAC 927.05
Fat	-	1.25	%m/m	AOAC 989.05
				ADPI/Std. M. 17th
Titratable acidity	-	0.15	%m/v	ed.
				ADPI/Std. M. 17th
WPNI	-	1.5	mg/g	ed.
Lactose	-	58.3	%m/v	AOAC 984.22
Ash	-	8.6	%m/v	AOAC 945.46
				ADPI/Std. M. 17th
pH	6.4	7.2	mol/L	ed.
				ADPI/Std. M. 17th
Solubility Index	-	1.25	mL	ed.
		Not		
Foreign matter	-	Detected	/25g	
Scorched particles	-	7.5	mg/25g	ADPI BUL. 916

CHEMICAL

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

SENSORY

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

MICROBIOLOGICAL

	MINIMUM	MAXIMUM	UNITS	METHODS
Aerobic Plate Count	-	<10,000	cfu/g	AOAC 990.12
Yeast & Mold	-	<50	cfu/g	BAM Ch 18
Coliforms	-	<10	cfu/g	AOAC 991.14
Escherichia coli	-	<3	MPN/g	BAM Ch 4
Coagulase- Positive Staphylococci	-	Negative	cfu/g	AOAC 2003.08
Salmonella	-	Absent	/375g	AOAC-RI 121501
Listeria	-	Negative	/25g	AOAC-RI 061702



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 fasters.



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.