



QUALITY MANUAL 3.4.2

Product Specification Skimmed Milk Concentrate—Evap (nominal 35%)

Issue Date 08/06/2016	Reference No. QM-3.4.2 SMC-EVAP-35	
Revision No. 004	Issued By NSR	Authorised By NAP
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Evaporated Skimmed Milk Concentrate (35%)

Low/Medium Heat Production Specification

Description	Evaporated skimmed milk produced from fresh milk which has been mechanically separated and pasteurised at an equivalent of 72°C for 25 seconds. Product has not been standardised.
Appearance	White / pale yellow homogeneous liquid free from foreign matter including insoluble or brown particles.
Taste	Clean and milky smell and taste, free from any taints, odours or off flavours.
Transport	Movement of bulk product is via approved sub-contracted haulier accredited by the Dairy Transport Assurance Scheme (DTAS) or equivalent. Tankers to be verified as clean on arrival and having been washed and sanitised within 12 hours prior to loading.

Chemical & Physical		Typical	Range
Dry Matter %		35%	34%-36%
Fat %		0.2%	<0.35%
pH		6.4	6.2 Min
Acidity - Lactic Acid		0.58%	0.56%-0.62%
Protein @ 35% T.S.		13.0	12.4 Min
Phosphatase		Absent	Reject if Present
Peroxidase	(Low Heat Product)	Present	Reject if Absent
	(Medium Heat Product)	Absent	Reject if Present
WPNI	(Low Heat Product)	6.3	≥6.0
	(Medium Heat Product)	4.5	1.5 - 5.9
Temperature on Dispatch		<6°C	2°C - 7°C

Microbiology		Typical	Max
TVC		<5000 cfu/g	<20000 cfu/g
Enterobacteriaceae		<10 cfu/g	<50 cfu/g
E. coli		Absent	<10 cfu/g
Yeast & Mould		< 10 cfu/g	<100 cfu/g
Coagulase +ve Staphylococci		Absent in 1g	<100 cfu/g
Salmonella		Absent in 25g	Absent in 25g
Listeria		Not Detected	Not Detected
Antibiotics / Inhibitors		Absent	Absent

This product is bought and/or sold on the understanding that it will undergo further heat treatment prior to end use.



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Allergen	Present / Absent in Product	Risk of Cross Contamination	Details
Cereal containing gluten (i.e Wheat, rye, barley, oats, spelt, kamut) & products thereof	Absent	No	<p>If products are handled on same production site then the risks are managed to allow free from declaration to be made in final product.</p> <p>This is covered with product suppliers at SPEAR-UK supplier approval stage.</p> <p>Customers may request further information when the product and production site can be confirmed.</p>
Crustaceans & products thereof	Absent	No	
Eggs & products thereof	Absent	No	
Fish & products thereof	Absent	No	
Peanuts & products thereof	Absent	No	
Soybeans & products thereof	Absent	No	
Milk & products thereof (including lactose)	Present	-	
Nuts i.e. Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts, queensland nuts and products thereof	Absent	No	
Celery & products thereof	Absent	No	
Mustard & products thereof	Absent	No	
Sesame seeds & products thereof	Absent	No	
Sulphur dioxide & sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO ₂	Absent	No	
Lupin & Products thereof	Absent	No	
Mollusc & products thereof	Absent	No	

Legislation

Product conforms to all aspects of UK & EU Legislation, including but not limited to:

- Food Safety Act 1990
- EC Regs 852/2005 & 853/2005



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History of Amendments/Revisions:

Revision No.	Date	Revision Detail
001	08/06/2016	First Issue
002	20/02/2017	Addition of processing parameters and additional microbiological standards and requirement for further heat treatment before end use. Addition of allergen information. Addition of Transport information.
003	04/03/2024	Correction to typographical errors in quality parameters.
004	04/03/2024	Updated allergen detail, conformity statement & added spec approval date.
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