

## QUALITY MANUAL 3.4.2 Product Specification Skimmed Milk Concentrate—RO (nominal 22%)

Issue Date 08/06/2016	Reference No. QM-3.4.2 SMC-RO-22	
Revision No. 004	Issued By NSR	Authorised By NAP
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### Skimmed Milk Concentrate (RO—22%)

### Description

Skimmed milk separated from Fresh 100% Cows raw milk, UK Origin which has been mechanically separated and pasteurised at an equivalent of 72°C for 25 seconds and concentrated via Reverse Osmosis.

### **Appearance**

Cream / white liquid.

#### **Taste**

Characteristic flavour and free from any taints, odours or off flavour.

### 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
Fat %	0.16%	0.15%-0.25%
рН	6.7	6.6 - 6.8
Acidity - % Lactic Acid Note*: Titratable Acidity is higher if Jersey skim is used.	0.36	0.32-0.42*
Total Solids (Oven Method)	22.0%	20% - 24%
Protein	8.0%	7.3% - 9.7%
Antibiotics	Negative	
Phosphatase	Negative	
Temperature on Dispatch	<5°C	2°C -5°C

Microbiology on Despatch	Typical	Max
TVC	<5000 / ml	10000/ml
Enterobacteriaceae	<1 / ml	<10 / ml
E. coli	Absent	< 10 cfu/g
Yeast & Mould	< 10 cfu/g	< 100 cfu/g
Coagulase +tve 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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### Documentation

All Loads to be followed with a Certificate of Analysis (sent by e-mail) containing the following details: Despatch Temperature, Titratable Acidity, Total Solids, Confirmation of Tanker Cleaning, Date of Manufacture, Supplying Factory Health Mark.

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	
Crustaceans & products thereof	Absent	No	
Eggs & products thereof	Absent	No	
Fish & products thereof	Absent	No	
Peanuts & products thereof	Absent	No	If products are handled on same
Soybeans & products thereof	Absent	No	production site then the risks are
Milk & products thereof (including lactose)	Present	-	managed to allow free from declaration to be made in final product.  This is covered with product suppliers at SPEAR-UK supplier approval stage.
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	Customers may request further information when the product and
Mustard & products thereof	Absent	No	production site can be confirmed.
Sesame seeds & products thereof	Absent	No	
Sulphur dioxide & sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO2	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
		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 14/06/2019 Correction to typographical errors in quality parameters.  004 04/03/2024 Updated allergen detail, conformity statement & added spec		Correction to typographical errors in quality parameters.
		Updated allergen detail, conformity statement & added spec approval date.





