

QUALITY MANUAL 3.4.2

Product Specification Butter Milk Powder

Issue Date 21/07/2023	Reference No. QM-3.4.2 BMP-CON	
Revision No. 002	Issued By NSR	Authorised By AJS
Page 1 of 3	Last Specification Approval Date 21/07/2023	

Butter Milk Powder

Medium Heat — 25kg & 1000kg Big Bag Product Specification

Description

Spray dried butter milk powder derived from fresh butter milk which has been separated during the churning of fresh sweet cream, pasteurised and the water removed by evaporation under vacuum, spray dried and packed.

Appearance

Powder is uniform pale cream in colour, free from lumps and free flowing.

Flavour & Odour

Distinctly creamy smell, clean and no off flavours.

Packaging

25Kg multiply kraft paper bag with heat sealed food grade polyethylene inner liner or Big Bags of 1000Kgs (standard)

Shelf Life

Minimum 12 months from the date of manufacture.

Bag Markings

Product description, manufacturer details, net weight, country of origin, health mark, manufacturing batch, production date (Julian code) & production code.

Chemical & Physical	Typical	Parameter
Moisture	4.00%	4.50% Max
Fat	7.50%	8.00% Max
Protein	33.00%	33.0% Min
Lactose	50.%	
Ash	8.0%	
Titratable Acidity (ADMI)	0.16%	0.18% Max
Bulk Density	0.78 g/ml	.6083 g/ml
Scorched Particles (ADPI)	Disc A: 7.5 mg Disc B: 15 mg	Disc A + B
Solubility	1.25ml	2ml Max
WPNI	2.50-5.00 mg/g	1.50-6.00 mg/g
Antibiotics	Absence	Absence



Document Uncontrolled If Printed



Capel Hermon Business Centre | Llandrillo | Corwen | Denbighshire | LL21 OST Telephone +44 16 78 520 504 | Email info@spear.uk.com | Web spear.uk.com



QUALITY MANUAL 3.4.2

Product Specification Butter Milk Powder

Issue Date 21/07/2023	Reference No. QM-3.4.2 BMP-CON	
Revision No. 002	Issued By NSR	Authorised By AJS
Page 2 of 3	Last Specification Approval Date 21/07/2023	

Microbiology	Typical	Parameter	
TVC @ 30°C	5000 cfu/g	10,000 cfu/g Max	
Presumptive Coliforms	<10 cfu/g	<10 cfu/g	
Yeast & Mould	<10 cfu/g	<100 cfu/g Max	
Salmonella	Not Detected in 125g	Not Detected in 125g	
Coagulase positive Staphylococci	<10 cfu/g	<10 cfu/g	
Bacillus cereus	<100 cfu/g Max	<100 cfu/g Max	

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	If products are handled on same production site then the risks are managed to allow free from declaration to be made in final product. This is covered with product suppliers at SPEAR-UK supplier approval stage. Customers may request further information when the product and production site can be confirmed.
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 SO2	Absent	No	
Lupin & Products thereof	Absent	No	
Mollusc & products thereof	Absent	No	









QUALITY MANUAL 3.4.2

Product Specification Butter Milk Powder

Issue Date 21/07/2023	Reference No. QM-3.4.2 BMP-CON	
Revision No. 002	Issued By NSR	Authorised By AJS
Page 3 of 3	Last Specification Approval Date 21/07/2023	

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

History of Amendments/Revisions:

Revision No.	Date	Revision Detail
001	02/03/2022	First Issue
002	21/07/2023	Updated allergen detail to include risk assessment. Added applicable legislation statement and a spec approval date.





