



QUALITY MANUAL 3.4.2

Product Specification Skimmed Milk Powder (Low Heat)

Issue Date 08/06/2016	Reference No. QM-3.4.2 SMPLHCON	
Revision No. 004	Issued By NSR	Authorised By NAP
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Skimmed Milk Powder

Low Heat—25kg Product Specification

Description	Spray dried skimmed milk powder derived from high quality skimmed milk which has been separated from raw milk, pasteurised and the water removed by evaporation under vacuum, spray dried and packed.
Appearance	Powder is uniform white to pale cream in colour, free from lumps and is free flowing and contains no extraneous matter.
Flavour & Odour	Clean and no off flavours.
Packaging	25Kg multiply kraft paper bag with heat sealed blue tinted food grade polyethylene inner liner.
Shelf Life	Minimum 12 months from the date of manufacture.
Bag Markings	Product description, manufacturer details, net weight, country of origin, healthmark, manufacturing batch, production date (Julian code) & production code.

Chemical & Physical	Typical	Parameter
Moisture	3.56%	4.0% Max
Fat	0.85%	1.25% Max
Protein	33.70%	32.80% Min
Lactose	53.25%	54.00% Max
Minerals	7.8%	7.00% Min
Titrateable Acidity (ADMI)	0.14%	0.15% Max
Bulk Density	0.74 g/ml	0.65-0.83 g/ml
Scorched Particles (ADMI)	Disc A	Disc A
Solubility (ADMI)	1ml	2ml Max
WPNI	6.5 mg/g	≥6.0 mg/g
Antibiotics	Absence	Absence



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Microbiology	Typical	Parameter
TVC @ 30°C	5000 cfu/g	10,000 cfu/g Max
Presumptive Coliforms	Not Detected in 0.1g	Not Detected in 0.1g
Yeast & Mould	<10 cfu/g	<100 cfu/g Max
Salmonella	Not Detected in 125g	Not Detected in 125g
Coagulase positive Staphylococci	Not Detected in 0.1g	Not Detected in 0.1g
Mesophilic Spore Count		<1000 / g

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	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.
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 SO2	Absent	No	
Lupin & Products thereof	Absent	No	
Mollusc & products thereof	Absent	No	



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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	08/06/2016	First Issue
002	30/03/2017	Addition of allergen information.
003	17/06/2022	Amendment to Chemical and Microbiological results.
004	04/03/2024	Updated allergen detail, conformity statement & added spec approval date.



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