

QUALITY MANUAL 3.4.2

Product Specification Skimmed Milk Powder (Medium Heat)

Issue Date 30/03/2017	Reference No. QM-3.4.2 SMPMH00N
Revision No. 002	Issuer AJS
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Skimmed Milk Powder

Medium Heat - 25kg Product Specification

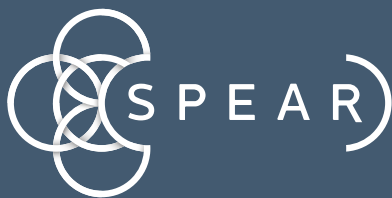
Description	Spray dried skimmed milk powder derived from high quality skimmed milk which has been separated from raw milk, pasteurised and the water removed by evaporation under vacuum, spray dried and packed.
Appearance	Powder is uniform white to pale cream in colour, free from lumps and is free flowing 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	4.00%	4.50% Max
Fat	0.50%	1.00% Max
Protein	35.00%	33.50% Min
Lactose	54.75%	
Minerals	7.5%	
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	2.50-5.00 mg/g	1.50-6.00 mg/g
Antibiotics	Absence	Absence

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Capel Hermon Business Centre | Llandrillo | Corwen | Denbighshire | LL21 0ST
Telephone +44 16 78 520 504 | Email info@spear.uk.com | Web spear.uk.com



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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 25g	Not Detected in 25g
Coagulase positive Staphylococci	Not Detected in 0.1g	Not Detected in 0.1g
Mesophilic Spore Count		<1000 /g

Allergen		Risk of Cross Contamination	Details
Cereals 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	
Soybeans & products thereof	Absent	No	
Milk & products thereof (including lactose)	Present	-	Milk products solely produced onsite
Nuts i.e. Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts, queensland nuts & 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	

History of Amendments/Revisions

Revision No.	Date	Revision Detail
001	08/06/2016	First Issue.
002	30/03/2017	Addition of Allergen information.



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Telephone +44 16 78 520 504 | Email info@spear.uk.com | Web spear.uk.com