



QUALITY MANUAL 3.4.2

Product Specification Organic Skimmed Milk Powder (Medium Heat)

Issue Date 08/06/2016	Reference No. QM-3.4.2 SMPMHORG	
Revision No. 005	Issued By NSR	Authorised By NAP
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Organic Skimmed Milk Powder

(25kg) ADPI Extra Grade Product Specification

Description	Spray dried skimmed milk powder derived from high quality UK origin organic skimmed milk which has been separated from organic raw milk (to EC Organic Regs 834 & 889), pasteurised and the water removed by evaporation under vacuum, spray dried and packed. Produced on a site which holds organic accreditation to EC Regs 834 & 889 for the manufacture of organic Skimmed Milk Powder. All producers of raw material hold organic accreditation to EC Regs 834 & 889.
Appearance	Powder is uniform 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 including 'organic' designation, manufacturer details, net weight, country of origin, healthmark, manufacturing batch, production date (Julian code) & production code.

Chemical & Physical	Typical	Parameter
Moisture	3.70%	4.00% Max
Fat	0.80%	1.25% Max
Protein	36.00%	33.50% Min
Titrateable Acidity	1.30%	1.10-1.50%
Bulk Density	0.74 g/ml	0.61-0.80 g/ml
Scorched Particles	Disc A	Disc A – Disc B
Insolubility Index	0.1ml	1.25ml Max
WPNI	2.50-5.00 mg/g	1.51-5.99 mg/g
Antibiotics	Absence	Absence



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Microbiology	Typical	Parameter
TVC @ 30°C	2000 cfu/g	10,000 cfu/g Max
Entero Count	<10 cfu/g	<10 cfu/g
Yeast & Mould	<10 cfu/g	100 cfu/g Max
Salmonella	Not Detected in 125g	Not Detected in 125g
E. coli	Absent in 1g	Absent in 1g
Coagulase +ve Staphylococci	Absent in 1g	Absent in 1g

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 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
- EC Regs 834 & 889

History of Amendments/Revisions:

Revision No.	Date	Revision Detail
001	08/06/2016	First Issue
002	30/03/2017	Addition of allergen information.
003	18/12/2018	Addition of Flavour and Odour parameters.
004	17/06/2022	Amendment to Chemical and Microbiological results.
005	04/03/2024	Updated allergen detail, conformity statement & added spec approval date.



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