



QUALITY MANUAL 3.4.2

Product Specification Whole Milk Powder

Issue Date 08/06/2016	Reference No. QM-3.4.2 WMPCON	
Revision No. 004	Issued By NSR	Authorised By NAP
Page 1 of 3	Last Specification Approval Date 04/03/2024	

26% Regular Whole Milk Powder

(25kg) Product Specification

Description	Spray dried whole milk powder derived from fresh milk which has been standardised, pasteurised and the water removed by evaporation under vacuum.
Appearance	Powder is light cream in colour, free from lumps and is free flowing and contains no extraneous matter.
Packaging	25Kg 4 ply kraft paper bag with heat sealed polythene inner liner.
Shelf Life	Minimum 12 months - Typical 18 months from the date of manufacture.
Bag Markings	Product description, manufacturer details, net weight, country of origin, healthmark, production date (month/year), expiry date (month/year) & production code.

Chemical & Physical	
Moisture	3.99% Max
Fat	26.1%-27.0%
Protein	24.0% Min
Lactose	39.0% Typical
Bulk Volume	175-210 jel
Scorched Particles	Disc A
Solubility	0.5ml Max
Free Fat	3.0% Max

Microbiology	
TVC @ 30°C	10,000 Max
Enteroc Count	< 10 / g
Yeast	< 50 / g
Mould	< 50 / g
Salmonella	Absent / 125g
E. coli	Absent / g
Staphylococcus Aureus	< 10 / g



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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 SO ₂	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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Page 3 of 3	Last Specification Approval Date 04/03/2024	

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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