



QUALITY MANUAL 3.4.2

Product Specification Pasteurised Skimmed Milk

Issue Date 02/10/2023	Reference No. QM-3.4.2 SKIMPASTCON	
Revision No. 005	Issued By NSR	Authorised By AJS
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Pasteurised Skimmed Milk — Specification

Description

Fresh skimmed milk separated from fresh 100% cows raw whole milk. UK Origin covered under Red Tractor Assurance for Farms—Dairy Scheme Standards, followed by pasteurisation at minimum 72°C for 25 seconds and chilled prior to dispatch.

Appearance

Cream / white liquid.

Taste

Characteristic flavour and free from any taints, odours or off flavour.

Transport

Tankers to be verified as having been cleaned and sanitised within 24 hours prior to loading.

Age of Product

Target of no more than 24 hours since production at delivery or 12 hours since production at collection.

Chemical & Physical	Typical	Range
Fat %	0.09%	0.08-0.1%
pH	6.7	6.6-6.8
Acidity - % Lactic Acid	0.14	0.13-0.15
Total Solids	9.0%	8.8%-9.2%
Antibiotics	<0.006iu/ml	
FPD	0.515	0.505-0.521
Temperature on Dispatch	<5°C	2°C-5°C

Microbiology	Typical	Maximum
TVC	<5000 / ml	10000 / ml
Enterobacteriaceae	<10 / ml	<10 / ml
Product is bought and/or sold on the understanding that it will undergo further heat treatment prior to end use.		



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Documentation

All loads to be accompanied with a Certificate of Analysis containing the following details:

- Date of Manufacture
- Date of Despatch/Delivery
- Tanker Registration / Tank Number
- Total Solids Content
- Fat
- Confirmation of Tanker Cleaning
- Tanker Seal Numbers
- Temperature on Despatch
- Manufacturing Site Health Mark
- pH & Titratable Acidity
- FPD

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	07/06/2016	First Issue
002	20/02/2017	Comment added—Product to undergo further heat treatment prior to end use.
003	03/08/2017	Addition of Allergen information.
004	08/07/2021	Amendment to FPD range.
005	02/10/2023	Amendment to specification format & addition of a specification approval date. Updated allergen, and legislation conformity detail.



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