

QUALITY MANUAL 3.4.2

Product Specification Skimmed Milk Concentrate - RO (Nominal 22%)

Issue Date 14/02/2019	Reference No. QM-3.4.2 SMC-RO-22
Revision No. 003	Issuer AJS
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Skimmed Milk Concentrate (RO - 22%) Specification

Description	Skimmed milk separated from Fresh 100% Cows raw milk, UK Origin which has been mechanically separated and pasteurised at an equivalent of 72°C for 25 seconds and concentrated via Reverse Osmosis.
Appearance	Cream / white liquid.
Taste	Characteristic flavour and free from any taints, odours or off flavour.
Transport	Movement of bulk product is via approved sub-contracted haulier accredited by the Dairy Transport Assurance Scheme (DTAS) or equivalent. Tankers to be verified as clean on arrival and having been washed and sanitised within 12 hours prior to loading.

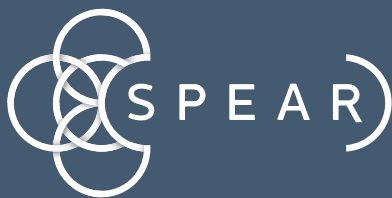
Chemical & Physical	Typical	Range
Fat %	0.16%	0.15%-0.25%
pH	6.7	6.6 - 6.8
Acidity - % Lactic Acid Note*: Titratable Acidity is higher if Jersey skim is used.	0.36	0.32-0.42*
Total Solids (Oven Method)	22.0%	20% - 24%
Protein	8.0%	7.3% - 9.7%
Antibiotics	Negative	
Phosphatase	Negative	
Temperature on Dispatch	<5°C	2°C -5°C

Microbiology on Despatch	Typical	Max
TVC	<5000 / ml	10000/ml
Enterobacteriaceae	<1 / ml	<10 / ml
E. coli	Absent	< 10 cfu/g
Yeast & Mould	< 10 cfu/g	< 100 cfu/g
Coagulase +tve Staphylococci	Absent in 1g	< 100 cfu/g
Salmonella	Absent in 25g	Absent in 25g
Listeria	Not Detected	Not Detected
Antibiotics / Inhibitors	Absent	Absent

This 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 followed with a Certificate of Analysis (sent by e-mail) containing the following details :
Despatch Temperature, Titratable Acidity, Total Solids, Confirmation of Tanker Cleaning, Date of Manufacture,
Supplying Factory Health Mark.

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 SO ₂	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	24/02/2017	Addition of processing parameters and additional microbiological standards and requirement for further heat treatment before end use and addition of Allergen information. Addition of Transport information.
003	14/06/2019	Correction to typographical errors in quality parameters

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