



PRODUCT SPECIFICATION

Grade A Non-Fat Dry Milk (NFDM) Low Heat Low T-Spore

Valley Milk, LLC Non-Fat Milk Powder Low Heat Low T-Spore is made through the spray ball method of drying fresh skimmed, pasteurized cow's milk. All milk that is processed in our facility is collected from our dedicated multigenerational, family owned dairy farms. All of the milk originates from the United States in California's San Joaquin Valley and Grade A NFDM Low Heat Low T-Spore has a shelf life of two years from the production date.

PHYSICAL

	MINIMUM	MAXIMUM	UNITS
Protein	34.0	37.0	%m/m
Casein Protein	27.0	-	%m/m
Moisture	-	4.0	%m/m
Fat	-	1.25	%m/m
Titrateable acidity	-	0.15	%m/v
WPNI	6.0	-	mg/g
Lactose	-	54	%m/v
Ash	-	8.6	%m/v
pH	6.4	7.2	mol/L
Insolubility Index	-	1.25	mL
Foreign matter	-	Not Detected	/25g
Scorched particles	-	7.5	mg/25g

CHEMICAL

	MINIMUM	MAXIMUM	UNITS
Antibiotics	-	Negative	Charm S/L
Aflatoxin M1	-	0.50	µg/L

SENSORY

Flavor	Free from objectionable flavors
Appearance	No notable defect in color or particle
Color	White to light cream

MICROBIOLOGICAL

	MINIMUM	MAXIMUM	UNITS
Aerobic Plate Count	-	10,000	cfu/g
Yeast & Mold	-	50	cfu/g
Coliforms	-	<10	cfu/g
Escherichia coli	-	<3	MPN/g
Thermophilic Spores	-	100	cfu/g
Coagulase-Positive Staphylococci	-	Negative	cfu/g
Salmonella	-	Absent	/25g
Listeria	-	Negative	/25g



PACKAGING

Product is packaged in heat sealed poly-lined multiwall kraft paper bags without the use of staples or metal fasteners.



STORAGE AND HANDLING

It is recommended that product is stored at 80°F or less, with relative humidity of 65% or less, and in an odor-free environment. Stocks should be used in rotation preferably within 24 months of manufacture or as dictated by the expiration date labeled on the product.

