



PRODUCT SPECIFICATION

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

Valley Milk, LLC Non-Fat Milk Powder Medium 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 multi-generational, family-owned dairy farms. All of the milk originates from the United States in California's San Joaquin Valley and Grade A NFDM Medium Heat Low T-Spore has a shelf life of two years from the production date.

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
Thermophilic Spores	-	100	Cfu/g
Escherichia coli	-	<3	MPN/g
Coagulase-Positive Staphylococci	-	Negative	cfu/g
Salmonella	-	Absent	/25g
Listeria	-	Negative	/25g

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	4.5	5.99	mg/g
Lactose	-	54	%m/v
Ash	-	8.6	%m/v
pH	6.4	7.2	mol/L
Insolubility Index	-	1.0	mL
Foreign matter	-	Not Detected	/25g
Scorched particles	-	7.5	mg/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.

