



# PRODUCT SPECIFICATION

## Grade A Whole Milk Powder (WMP)

Valley Milk, LLC Whole Milk Powder is made through the spray 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 WMP has a shelf life of 18 months from the production date.

### PHYSICAL

	MINIMUM	MAXIMUM	UNITS
<b>Protein</b>	23.3	26.7	%m/m
<b>Milk Protein in Milk Solids</b>			
<b>Non-Fat</b>	34.0	-	%m/m
<b>Moisture</b>	-	3.5	%m/m
<b>Fat</b>	28.0	30.0	%m/m
<b>Titrate acidity</b>	-	0.15	%m/v
<b>Insolubility Index</b>	-	1.0	mL
<b>Foreign matter</b>	-	Not Detected	/25g
<b>Scorched particles</b>	-	7.5	mg/25g
<b>Bulk Density</b>	0.44	0.52	g/ml
<b>Wettability</b>		40	Seconds

### VITAMINS

	MINIMUM	MAXIMUM	UNITS
<b>Vitamin A</b>	600	1100	µg/100g
<b>Vitamin Ds</b>	7.5	13.0	µg/100g

### SENSORY

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

### MICROBIOLOGICAL

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

### PACKAGING



Product is nitrogen-flushed and 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 18 months of manufacture or as dictated by the expiration date labeled on the product.

