Skim Milk Powder (SMP) Low Heat
Version 1.01
Revision Date: 11/25/2020
Confidential

PRODUCT SPECIFICATION

Skim Milk Powder (SMP) Low Heat

Valley Milk, LLC Skim Milk Powder Low Heat 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 SMP Low Heat has a shelf life of two years from the production date.

PHYSICAL

	MINIMUM	MAXIMUM	UNITS	METHODS
Protein	32.40		%m/m	AOAC 991.20
Milk Protein in milk Solids Non-Fat	34.0	-	%m/m	AOAC 991.20
Casein Protein	27.0	-	%m/m	AOAC
Moisture	-	4.0	%m/m	AOAC 927.05
Fat	-	1.25	%m/m	AOAC 989.05
Titratable acidity	-	0.15	%m/v	ADPI/Std. M. 17th ed.
WPNI	6.0	-	mg/g	ADPI/Std. M. 17th ed.
Lactose	-	54	%m/v	AOAC 984.22
Ash	-	8.6	%m/v	AOAC 945.46
pH	6.4	7.2	mol/L	ADPI/Std. M. 17th ed.
Solubility Index	-	1.25	mL	ADPI/Std. M. 17th ed.
Foreign matter	-	Not Detected	/25g	
Scorched particles	-	7.5	mg/25g	ADPI BUL. 916

CHEMICAL

	MINIMUM	MAXIMUM	UNITS	METHODS
Antibiotics	-	Negative	Charm S/L	Charm SL3
Aflatoxin M1	-	<0.50	µg/L	Charm

SENSORY

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

MICROBIOLOGICAL

	MINIMUM	MAXIMUM	UNITS	METHODS
Aerobic Plate Count	-	<10,000	cfu/g	AOAC 990.12
Yeast & Mold	-	<50	cfu/g	BAM Ch 18
Coliforms	-	<10	cfu/g	AOAC 991.14
Escherichia coli	-	<3	MPN/g	BAM Ch 4
Coagulase-Positive Staphylococci	-	Negative	cfu/g	AOAC 2003.08
Salmonella	-	Absent	/375g	AOAC-RI 121501
Listeria	-	Negative	/25g	AOAC-RI 061702

PACKAGING

Product may be packaged in either heat sealed poly-lined multiwall kraft paper bags or packaged into poly lined totes without the use of staples or metal fasters.

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.