



26% Regular Whole Milk Powder

TYPICAL PRODUCT SPECIFICATION

DFI FCM 26
Version: Sep 11

Product Name 26% Regular whole milk powder (agglomerated version available)

Product Description Whole milk powder is a spray dried product made by the dehydration of fresh high quality whole milk.

Physical & Organoleptic
Appearance: Free from lumps.
Colour: White to slightly creamy.
Odour/Taste: Bland/Free from off flavours, pleasant milk like taste.

Packaging 25 Kg paper sacks with polyethylene liner, heat sealed and stitched or 1000kg bulk bags.

Shelf Life 12 months from manufacture date.

Chemical Analysis

Parameter	Specification	Test Method
Protein % MSNF	34 minimum	ISO 8968-3:2004
Moisture %	3.0 maximum	ISO 5550:2006
Fat %	26.0 minimum 27.0 maximum	ISO 5543:2004 ISO 1736:2008 ISO 1211:1999
ASH %	6 maximum	ISO 5545:2008
Solubility Index/ml	0.5 maximum	In house method
Scorched Particles	Typical Disc A (Disc B maximum)	ADPI
pH (10% at 20°C)	6.6-6.8	BS 770:1976
Titratable Acidity %	0.15 maximum	ADPI
Bulk Density	162 mls/100g target	ISO 8967:2005
Nitrate ppm	<20 maximum	Merck Strip
Nitrite ppm	<0.1 maximum	Merck Strip

Microbiological Analysis

Parameter	Target	Limit	Test Method
TBC/g @ 30°C for 72 hours	<5,000	<10,000	ISO 4833:2003
Enterobacteriaceae/g	<10 per gram	<10 per gram	ISO 21528 PART 2 2004
Coliform/g	Negative	Negative	ISO 4832:2006
E.Coli/g	Negative	Negative	ISO 7251:2005
Staph Aureus/g	Negative	Negative	ISO 6888-1:1999
Yeast & Moulds/g	<10	<50	ISO 6611:2004
Salmonella/500g	Negative	Negative	ISO 6579:1993



It is the responsibility of buyer/agent to support this specification and communicate to Dairygold Food Ingredients any requirements of local relevant legislation.

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