

SKIM MILK POWDER

PRODUCT GROUP: **Skim Milk Powder** PRODUCT ITEM CODE: **SMPU**

Open Country Skim Milk Powder U is made by spray drying skimmed pasteurised cow's milk. It has a maximum of 1.25% milk fat. The thermophillic and mesophillic spore counts are at a level so that this product can be used for the manufacture of UHT milks.

Applications:

Open Country Skim Milk Powder is typically used for its functional and nutritional properties in food and beverage formulations. The product characteristics include good water absorption and binding, solubility, emulsification, and dispersability.

Suggested Uses Include:

UHT milk, yoghurt, ice cream, sweetened condensed milk, confectionery and bakery products.

Microbiological Analysis:

Aerobic Plate Count	3,000	cfu/g Max
Coliforms	Not Detected	/g
E.coli	Not Detected	/g
Yeasts & Moulds	10	cfu/g Max
Coag. Pos. Staph	Not Detected	/g
Bacillus Cereus	<100	cfu/g
Salmonella	Not Detected	/375g
Listeria	Not Detected	/125g
Inhibitory Substances (Antibiotics)	Not Detected	
Thermophillic Spores	300	cfu/g Max
Mesophillic Spores	1,000	cfu/g Max

Ingredients:

Pasteurised cow's milk.

Chemical & Physical Properties:

Analysis	Value/Unit
Milk Fat:	1.25 % m/m Max
Protein:	32.5 % m/m Min
Protein:SNF Basis:	34.0 % m/m Min
Moisture:	4.0 % m/m Max
Lactose:	55.5 % m/m Typical
Ash:	9.0 % m/m Max
Titrateable Acidity:	0.15 % m/v Max
WPNI:	1.51 - 5.99 mg/g
Foreign Matter:	Absent /25g
Scorched Particles:	Disc A /25g Max
Insolubility Index:	0.4 ml Max
Bulk Density:	0.5 g/ml Min, 100 Tap
Colour:	Light Cream
Flavour:	Sweet, free of undesirable odour

Quality Assurance:

The manufacturing environment is subject to regular monitoring and control. Final product is sampled, examined, and subjected to laboratory analysis. The dairy products are manufactured and tested in premises meeting legislative standards administered by the Ministry for Primary Industries. During storage and shipment precautions are taken to ensure that product quality is maintained. Each package is identified, enabling trace back.

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Packaging Information:*

Packed into multiwall kraft, Open Country branded bags with polyethylene inner liner and heat sealed.

Pack Size:	25 kg
Dimensions:	880mm H x 535mm W x 140mm D
Gross Weight:	25.4 kg
Bags per layer:	8
Layers per pallet:	8
Total Bags:	64
Container Load:	(20ft) 16 tonne (40ft) 25.6 or 27.2 tonne**

* Packing and pallet information may change to suit product, customer or shipping requirements.

** Weight restrictions apply.

Coding:

Bags are coded with factory registration number, lot number (line, cypher), unit number, date of manufacture (DD MMM YYYY) and, expiry date (728 days) (DD MMM YYYY).

Storage Instructions and Shelf Life:

Milk powders have a tendency to absorb odours. Therefore this product is stored in an odour free environment, away from direct sunlight and at a temperature below 25°C with relative humidity below 65% in order to maintain its functional properties. While the bag is intact and the product kept under these conditions it has a shelf life of 728 days from date of manufacture.

Allergen Status:

Contains Milk and Milk Products.

Certifications & Registrations:

MPI & HACCP Approved, Halal Certified, Codex Compliance, EU Certification on request.

Nutritional Information:

Nutrient	Average Quantity per 100g
Energy (kJ)	1,543
Protein (g)	33.5
Fat - total (g)	0.8
- saturated (g)	0.7
Carbohydrate (g)	55.5
- sugars (g)	55.5
Sodium (mg)	395



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