



PRODUCT SPECIFICATION	Product Code:	MILK030 (25kg) MILK055 (5kg)
<b>WHOLE MILK POWDER</b>	Issue No:	11
	Change Notice No:	10
	Date Issued:	13/12/2023

#### Product Identification

Product Name	Whole Milk Powder
Country of Origin	Product of Australia or New Zealand
Description	A whole milk powder manufactured from fresh whole milk which is pasteurised, concentrated and then dried through a two-stage spray-drying process.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Whole Milk (100%).

#### Personal Diet & Regulations

Allergens due to ingredient nature	Whole Milk Powder contains milk, and/or derivatives thereof.
Allergen cross-contact statement	Based on the Vital Decision Tree, no precautionary statement required
GMO statement	Whole Milk Powder is a non GM product.
Halal accreditation	Whole Milk Powder is Halal suitable (validation means: Certified).
Kosher accreditation	Whole Milk Powder is not Kosher suitable.
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Whole Milk Powder is to meet and conform to all current food legislations.

#### Nutritional Information

Nutrient	Average quantity per 100g	Units
Total Ash	5.16	%
Moisture	2.7	%
Energy	2120	kJ
Protein	25.5	g
Fat	27.6	g
	19.6	g
Carbohydrate	39	g
	39	g
Dietary Fibre	less than 0.1	g
Sodium	277	mg

*Data from laboratory analysis (date of analysis: 7/2/2023).*

**Organoleptic Specification(s)**

Test / Parameter	Specification
Odour, dry	No off odours
Odour, reconstituted	No off odours
Flavour, reconstituted	Good
Colour	Normal
Appearance	Normal

**Physical Specification(s)**

Test / Parameter	Specification
Scorched Particles	Maximum B
Extraneous Matter	Not Detected
Insolubility Index	Maximum 1.0 mL
Reconstitution	160g WMP to 1000ml water

**Microbiological Specification(s)**

Test / Parameter	Specification
Antibiotics	≤ 0.003 IU/mL
Coliforms	<3 MPN/g
E.coli	Not Detected in .10 g
Coagulase Positive Staphylococci	Not Detected in 1.0 g
Yeasts and Moulds	≤ 50 cfu/g
Standard Plate Count	≤10, 000 cfu/g
Salmonella	Not Detected in 375 g

**Chemical Specification(s)**

Test / Parameter	Specification
Protein (6.38 x N) as is	24.0 - 27.5%
Protein (SNF basis)	≥ 34.0%
Fat	26-28%
Moisture	≤ 3.5%

Packaging description:	Product is packed in a mult-walled paper sack with a heat sealed base-barrier inner liner(25kg). The 5kg product is packed in Polyethylene bag . No staples, wire closure or castrating rings to be used.
Traceability comments:	see section 8 for 25kg, Prod Date and Best Before Date
Delivery temperature:	Delivery temperature is < 25°C.
Pack size:	25 & 5kg
Storage and shelf life:	Before opening, the product should be stored at < 25°C. Additionally, store in clean and dry conditions  If stored as advised, the shelf life in original, unopened packaging should be 24 & 12 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Evangeline Theresa	Signature:	Date: 13/12/2023
Authorised by: Sandy Tsoutsas	Signature:	Date: 13/12/2023