

Skimmed Milk Powder Product Data Sheet

Skimmed Milk Powder is Prepared from Fresh Skim Milk using Spray Drying Process.

Applications:

EnNutrica's **Skimmed Milk Powder** is used widely in dairy applications where the pristine milk flavour and aroma is needed. Delivering the perfect blend of clean fresh dairy flavour to several dairy applications. **EnNutrica Skimmed Milk Powder** provides excellent solubility and dispersibility, a very clean, freshest flavour, aroma profile and good heat stability.

Specifications:

Chemical

Protein (N x 6.38)	Min 34 %
Fat	< 1.5%
Ash (550°C)	< 8.2%
Moisture	< 4%
pH	6 to 7
Acidity LA%	1.44%

Minerals (mg/100g powder)

Calcium	1450
Iron	1.7
Magnesium	135
Potassium	1183
Phosphorus	980
Sodium	376
Zinc	4

Microbiology

Standard plate count	< 20,000/g
Aerobic spore count	max. 100 cfu/g
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Enterobacteriaceae	max. 5 cfu/g
Coliform	Absent/g
E.Coli	Absent/g
Coag. +ve <i>Staphylococci</i>	Absent/g
<i>Salmonella sp</i>	Absent/25g
Yeast and Mould	Absent/g

Amino Acid Profile (g/100g powder)

Alanine	0.88
Arginine	1.02
Aspartic Acid	2.14
Cysteine	0.10
Glutamic acid	6.10
Glycine	0.56
Histidine	0.83
Isoleucine	1.50
Leucine	2.72
Lysine	2.11
Methionine	0.61
Phenylalanine	1.48
Proline	3.49
Serine	1.67
Threonine	1.26
Tryptophan	0.40
Tyrosine	1.22
Valine	1.76

Physical / Sensory

Color	Creamy White
Taste / Odour	Pleasant Milky
Bulk Density (tapped)	0.65
Heat Stability	5 th Negative
Insolubility Index	< 0.3 ml
Dispersibility	Acceptable

Packaging

EnNutrica Skimmed Milk Powder is packaged in Multi-Wall Kraft Paper sandwiched bag with a Polyethylene Liner containing a net content of 25kg.

Storage conditions

Storage in the Original Sealed Packing in Ambient Condition (< 32°C) without Exposure to Direct Sunlight and away from Moisture in Hygienic Environment.

Shelf Life

EnNutrica Skimmed Milk Powder is very stable when stored in right conditions, however, we recommend re sampling and testing for storage periods exceeding 12 months.