



**NONFAT DRY MILK- LOW HEAT
NFDM-LH
SPECIFICATION**

CODE: PLPL-132
APPLICATION: 04 NOVEMBER 2016
VERSION: 1
No. REVITON : 0
EXPIRED DATE: 04 NOVEMBER 2018
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ELEMENT : N/A

Description: The product is the powder resulting from the removal of the fat and water from fresh cow milk. The nonfat dry milk-low heat is made from fresh, pasteurized nonfat milk to which no preservative, alkali, neutralizing agent or the other chemical has been added. Nonfat dry milk- low heat from Loneg is a soluble powder made by spray drying fresh pasteurized skim milk.

| Sensory | |
|------------------------------------|---|
| Appearance | Fine powder, free of lumps |
| Color | White to light cream |
| Flavor | Clean, sweet |
| Odor | Clean, free strange smells |
| Foreign material | Free from extraneous matter |
| Composition | |
| Protein % (dry basis) | 34.0 min. |
| Fat % | 1.25 máx. |
| Moisture % | 4.0 máx. |
| Ash % | 8.6 máx. |
| Lactose % | 54.0 máx. |
| Acidity (10 % Solids) % ác. lactic | 0.15 máx. |
| pH (10 % Solids) | 6.4 – 6.8 |
| Compacted Density g/mL | 0.28 min. |
| Scorched Particle mg/g (ADPI) | < 15 mg/25g |
| Microbiology | |
| Standard Plate Count Cf/g | 10,000 máx. |
| Coliform Cf/g | < 10 |
| Yeast and mold Cf/g | < 100 |
| Salmonella /25 g * | No detected |
| E. Coli Cf/g | No detected |
| Staph-Coagulase Positive Cf/g | No detected |
| Storage and Handling | It is recommended that product is stored at temperature below 25° C, relative humidity below 65% and in an odour free environment. Stocks should be used rotation preferably 24 months manufacture. |
| Packaging | Multi-wall paper which incorporated a moisture barrier and contains the product within an inner polyethylene bag. No staples or metal fasteners are used. Net weight 25 Kg (55.11 lb.) |

| Compliance | Allergens |
|-----------------------|-----------------------------------|
| Halal Certificate | Contains milk and Dairy products. |
| Kosher OU Certificate | |
| HACCP EQA | |

| Quality Assurance |
|---|
| Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control. |
| Final product is sampled and tested for chemical, sensor and microbial parameters using internationally recognized procedures. |
| During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each bag is identified. |

* Analysis performed one a year in an external Laboratory.