

Whole Milk Powder Specification – Harbansh Lal Foods Pvt. Ltd.

Whole Milk Powder from Harbansh Lal Foods is made from high quality fresh & pure cow & buffalo milk using latest technology. Whole Milk Powder is made by evaporating Standardized Whole milk and spray drying to dryness. One most important use of Whole Milk Powder is to preserve milk as the former has far longer shelf life than liquid milk.

COMMON NAME:

Whole Milk Powder

TARGET CUSTOMER:

In India & Abroad.

ITS USES:

In the preparation of toned, double toned and reconstituted milk, as tea or coffee whitener during milk shortage, in ice cream manufacturing, in candy and confectionery, in prepared foods, in breads and rolls, biscuits, in cultured products and in the preparation of indigenous sweets.

LABELLING:

Each 25 Kg bulk pack has Product Name, Manufacturer's Name & Address, Net Weight, Batch No. & Date of Manufacture, Expiry date, Temperature of Storage and FSSAI License Number

TYPE OF PACKAGE:

Product is packed in 25 kg. Packing, using LDPE Liner as primary packaging material and Kraft Paper laminated HDPE woven sack as secondary packaging material.

DISTRIBUTION CONTROL:

It is distributed in clean containers, which should protect the product from dust, sunlight, moisture and excessive heat.

SHELF LIFE & STORAGE CONDITIONS:

Best for consumption within nine months from the date of manufacturing, if stored at cool and dry place.

ALLERGEN DECLARATION:

Whole Milk Powder contains minimum 34% in milk SNF (m/m) of Milk Protein. Hence, it is advisable that people with milk protein allergy should not consume it.

PHYSICAL SPECIFICATIONS

Flavour & Odour	:	Clean Flavor & free from taints and odors
Appearance	:	Light cream in Color, free flowing and free from lumps.
Colour	:	White or Light cream

CHEMICAL SPECIFICATIONS

1 Moisture (m/m)	:	NMT 4.0 %.
2 Milk Fat (m/m)	:	NLT 26.00%
3 Protein in milk snf (m/m)	:	NLT 34.00%
4 Titratable acidity	:	NMT 1.20 (% LA)
5 Total Solids % by mass	:	NLT 96.0
7. Total ash on dry weight Basis. (m/m)	:	NMT 7.30 %
8. Scorched particles	:	Max. Disc B
9. Insolubility Index (ml)	:	2.0 ml max.

MICROBIOLOGICAL SPECIFICATIONS

Total Plate Count	:	10,000 /gm (max.)
Coliform Count	:	<10/gm
Salmonella	:	Absent/25gm
Shigella	:	Absent/25gm
Yeast & Mold	:	50 /gm
E.Coli	:	Absent/gm
Staph.aureus (coagulase +ve)	:	<10/gm
Listeria monocytogenes	:	Absent/gm
Aerobic Spore Counts (B.Cereus)	:	100 / gm (max.)
Anaerobic Spore Counts (Cl. Perfringens)	:	10 / gm (max.)

NUTRITIONAL INFORMATION PER 100GM

Energy	:	478.0 Kcal
Total Fat	:	26.0 gm
Protein	:	24.5 gm
Total Carbohydrate	:	36.9 gm
Added Sugar	:	0.0 gm
Minerals	:	7.3 gm