

**SKIMMED MILK POWDER
ADPI EXTRA GRADE**

DESCRIPTION: Product obtained by spray drying of pasteurized skimmed cow's milk

PACKING: Product is packed per 25 kgs net in multiply paper bags with polyethylene liner inside heat sealed or per ca. 1000 kgs net in polypropylene big bags

PHYSICAL AND CHEMICAL PROPERTIES

PROTEIN:	min. 35%
LACTOSE:	max. 52%
FAT:	max. 1.25%
MOISTURE:	max. 4%
ACIDITY:	max. 0.15%
pH:	max. 6.8
SCORCHED PARTICLES (DISCS):	A or B
ASH:	max. 8.2%
SOLUBILITY INDEX:	max. 1 ml
WPNI (Undenaturated Whey Protein Nitrogen):	High Heat – max. 1.5 mg/g Low Heat – min. 6 mg/g Medium Heat – 1.51 ÷ 5.99 mg/g

MICROBIOLOGICAL PROPERTIES

TOTAL PLATE COUNT:	max. 10.000/g
COLIFORMS:	absent in 0.1g
ENTEROBACTERIACEAE:	max. 10 in 1g
YEAST & MOULDS:	max. 50/g
SALMONELLA:	absent in 25g
LISTERIA MONOCYTOGENES:	absent in 25g
ANTIBIOTICS & INHIBITORS:	absent

ORGANOLEPTIC PROPERTIES

COLOUR:	uniform, white-creamy
TASTE, SMELL:	typical for milk powder
CONSISTENCY:	powder
