



Reference Values

Skimmed Milk Powder spray-dried / medium heat

January 1st, 2018

	Unit	Guaranteed values	Typical values
Composition			
Moisture ³⁾	[%]	max. 4.0 per kg powder	3.75
Protein (x 6.38) in milk solids-not-fat	[%]	min. 34.0	34.0 - 36.5
Protein (x 6.38) in Powder	[%]	min. 32.5	32.6 - 35.0
Fat	[%]	max. 1.5	0.4
Lactose	[%]		50 - 56 ¹⁾
Ash	[%]		8 ²⁾
Chemical parameters			
Titrateable Acidity	[%]	max. 0.15	max. 0.13
WPN Index	[mg WPN/g powder]	4.00 - 5.99	5
Physical parameters			
Bulk density, loose	g/l		400 - 620
Scorched particles ADPI	A-D	B	A-B
Solubility ADPI	ml	max. 0.5	0.1
Sensory parameters			
Colour		white to cream	white to cream
Flavour / Odour		pure, slightly sweet; allowed defects: to a slight degree chalky, cooked	pure, slightly sweet and desirable
Appearance		no lumps	free-flowing
Microbiological parameters			
Aerobic mesophilic cell count	[KBE / g]	max. 15'000	< 10'000
Enterobacteriaceae	[KBE / g]	<10	<10
Staph. aureus	[KBE / g]	<10	<10
Yeast/Moulds	[KBE / g]	<100	<10
Salmonella spp.		neg. in 5 x 25 g	neg. in 5 x 25 g
Environmental contaminants			
Pesticides (screening)		requirements VHK	requirements VHK
Organochlorine pesticides	[mg/kg]		0.002
Sum of PCDD/F	[ng/kg]	-	-
PCB	[mg/kg]		<0.03
Heavy metals			
Arsenic	[mg/kg]		<0.02
Lead	[mg/kg]	max. 0.2	<0.05
Cadmium	[mg/kg]		<0.002
Mercury	[mg/kg]		<0.01
Mycotoxins			
Aflatoxine M1	[ng/kg]	max. 50	<20
Radioactivity			
Caesium 137	[Bq/kg]	max. 10 ²⁾	<5
Caesium 134	[Bq/kg]	max. 10 ²⁾	<5
Antibiotics		neg. Delvo	neg. Delvo
Nutritional information			
Energy	kJ / 100 g		1500
Organic quality		no	no
Kosher		no	no (available on request)
Halal		no	no (available on request)
Vegetarian		no	yes
Additives		no	no
Supplemented vitamin A		no	no
Supplemented vitamin D		no	no
Shelf life			
Max. 20°C			
Max. 65% rel. humidity	months	18	

¹⁾ Approximate value as lactosemonohydrate

²⁾ Tolerance value

³⁾ Difference value: The water content does not include water of crystallization of the lactose; the milk solids-not-fat content includes water of crystallization of the lactose.

The relevant qualitative requirements must be negotiated with the vendor.