



Reference Values

Full Cream Milk Powder, spray-dried

July 1st, 2019

	Unit	Guaranteed values	Typical values
Composition			
Moisture ³⁾	[%]	max. 3.5 per kg powder	2.9
Protein (x 6.38) in milk solids-not-fat	[%]	min. 34.0	34.0 - 37.3
Protein (x 6.38) in Powder	[%]	min. 24.0	24.0 - 26.0
Fat	[%]	min. 26.0	26.1
Lactose	[%]		35 - 43 ¹⁾
Ash	[%]		6 ²⁾
Physical parameters			
Bulk density, loose	g/l	-	320 - 500
Scorched particles ADPI	A-D	B	A
Solubility ADPI	ml	0.5	0.2
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)			
Organochlorine pesticides	[mg/kg]	requirements VHK	requirements VHK
Sum of PCDD/F	[ng/kg]	max. 2.5 ng/kg milkfat	< 0.4 ng/kg milkfat
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		2070
Organic quality		no	no
Kosher		no	no (available on request)
Halal		no	no (available on request)
Vegetarian		no	yes
Additives		unstabilised no / stabilised yes	unstabilised no / stabilised yes
Supplemented vitamin A		no	no
Supplemented vitamin D		no	no
Shelf life			
Max. 20°C			
Max. 65% rel. humidity	months	- unstabilised = 6 - stabilised = 9	

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.