



झारखण्ड राज्य सहकारी दुग्ध उत्पादक महासंघ लिमिटेड  
The Jharkhand State Co-operative Milk Producers' Federation Limited

Specification for Skimmed Milk Powder		
Sr. No.	Parameter	Specification
<b>A Physico-Chemical</b>		
1	Colour	shall have uniform colour & pleasant taste and flavour
2	Flavour & taste	Pleasant & clean
3	Appearance	Free from lumps & foreign matter.
4,	Moisture(% by mass)	Max.4.0
5	Milk Fat	NMT 1.5
6	Milk protein (% by Mass (Min.))	NLT 34
7	Insolubility index (ml)	Max 1.00
8	Ash(on dry basis) (% by mass)	Max 7.7
9	Titratable Acidity (ml 0.1N NAOH /10gm solids not fat)	NMT 18
10	Scorched Particles /25gm	Max 15mg (Disc -B)
11	Total solid(% by mass)	Min. 96.0
13	Total % Ash (DMB) Max.	NMT 8.0
14	Neutralizer	Negative
15	Bulk density	0.50-0.60
<b>B Microbiological</b>		
1	SPC	Max 40,000/gm
2	Yeast & mould	Absent/1gm
3	Coliform	10/gm
4	E. Coli	Absent/gm
5	Salmonella (cfu/gm)	Absent/25 gm
6	Staphylococcus aureus (Coagulase Positive) (cfu/gm)	Less than 10/gm
7	Spore Count a. aerobic (B. cereus)	100/gm
	b. Anaerobic (Clostridium perfringern) (Cl. Perfringern)	10/gm
8	Listeria Monocytogenes	Absent /gm

*Ramdas*  
General Manager  
