

Product Identity, Quality and Safety Specifications

Skimmed Milk Powder

(A) As per the relevant Food Safety and Standards Act, 2006 and the Regulations thereunder.

i. Compositional and Chemical parameters

Parameters	Requirement
Moisture	Not more than 4% m/m
Milk fat	Not more than 1.5% m/m
Milk Protein in milk solids not fat	Not less than 34% m/m
Titrateable acidity (ml 0.1 N NaOH/10 gm solids not fat)	Note more than 18.0
Solubility Percent	Note more than 2 ml
Total ash on dry weight basis	Note more than 8.2%

ii. Microbiological Parameters

Parameters	Sampling Plan*	Requirements
Total Plate Count ¹	m	40000/g
	M	50000/g
Coliform Count ²	m	10/g
	M	50/g
E. Coli ³	M	Absent/g
Salmonella ⁴	M	Absent/25g
Staph aureus ⁵ (coagulase positive)	m	-
	M	Less than 10/g
Yeast and mold count ⁶	m	-
	M	-
Spore count		
(i) Aerobic ^{7a} (B.cereus)	m	100/g
	M	1000/g
(ii) Anaerobic ^{7b} (Clostridium Perfringern)	m	10/g
	M	100/g
Listeria Monocytogenes ⁸	M	Absent/g
Sampling Guidelines ⁹	n ¹⁻⁸	5
	C	2 ^(1,2,6,7a,b) 0 ^(3,4,5,8)

*Sampling plan as specified in Appendix B of the Food Safety & Standards (Food Products Standards and Food additives) Regulations, 2011

iii. Restriction on sales

All types of milk powders shall not be sold except under Indian Standards Certification Mark.

(B) Other requirements for the product traded on NCDFI eMarket

i. Storage Condition and Shelf Life:

Shelf life of the product shall be minimum 12 months when stored under cool & dry condition.