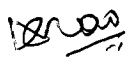

	<b>MOTHER DAIRY FRUIT &amp; VEGETABLE PVT LTD.</b>		
	<b>FINISHED PRODUCT SPECIFICATION</b>	<b>PAGE</b>	Page 1 of 2
<b>DEPARTMENT</b>		<b>DOCUMENT NO</b>	MP/FPSP/4123
	<b>R &amp; D</b>	<b>VERSION</b>	001
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<b>SUPERSEDES</b>		NEW	

S. NO	Parameter	Limit / Description
1	<b>Description</b>	Product obtained from skimmed milk of cow or buffalo or a combination thereof by removal of water through spray drying technique; The product shall be white or white with greenish tinge to light cream in color and shall be free from lumps. The product shall be free from extraneous matter, added color, flavor and adulterants. The flavor of the product or of the reconstituted milk shall be pleasant and clean.
<b>2. Physico-Chemical</b>		
2.1	Milk fat, % by mass	Max. 1.00
2.2	Moisture, % by mass	Max. 4.00
2.3	Milk Protein, in Milk Solids-Not-Fat, % by	Min. 36.0*
2.4	Titratable Acidity	Max. 18.0 ml of 0.1 N NaOH per 10.0 g MSNF
		1.00 – 1.50% (as lactic acid)
2.5	Alcohol (60%)	Negative
2.6	Sodium ion (on 8.5% MSNF basis), ppm	Max. 500 ppm @1.00 -1.53% acidity as lactic acid
		>500 - ≤550 @1.17 -1.53% acidity as lactic acid
2.7	Total Ash (on dry basis), % by mass	Max. 8.2.
2.8	Insolubility Index	Max. 0.5 ml
2.9	Scorched Particles	Max. 15.0 mg (equivalent to Disc B).
2.10	Bulk Density	0.5 – 0.7 g /cc
2.11	Dispersibility , %	Min. 90
2.12	Wettability @ 30° C	Less than 200 sec
2.13	Flowability (Angle of Repose)	25-30
<b>3. Adulterants</b>		
3.1	Neutralizers (Rosalic Acid Test)	Negative
3.2	Urea	Negative

PREPARED BY	REVIEWED BY	APPROVED BY
 Research Scientist	 Principal Research Scientist	 Chief R&D Officer


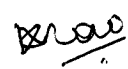
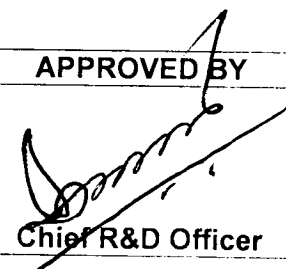
	<b>MOTHER DAIRY FRUIT &amp; VEGETABLE PVT LTD.</b>			
	<b>DEPARTMENT</b>	<b>FINISHED PRODUCT SPECIFICATION</b>	<b>PAGE</b>	<b>Page 2 of 2</b>
<b>R &amp; D</b>		<b>SKIMMED MILK POWDER (STANDARD GRADE)</b>	<b>DOCUMENT NO</b>	<b>MP/FPSP/4123</b>
			<b>VERSION</b>	<b>001</b>
			<b>ISSUE DATE</b>	<b>30.09.2013</b>
			<b>SUPERSEDES</b>	<b>NEW</b>

3.3	Ammonia Compounds	Negative
3.4	Nitrate Compounds	Negative
3.5	Strach and Cereal Flours	Negative
3.6	Sugar	Negative
3.7	Glucose	Negative
3.8	Maltodextrin (by enzymatic method)	Negative
<b>4. Microbiology</b>		
4.1	Total plate count, cfu per g	Max. 15,000
4.2	Coliform count, cfu per 0.1 g	Absent
4.3	Aerobic Spore Count	Max. 100
4.4	Other Pathogens ( <i>Bacillus cereus</i> , <i>Clostridium perfringens</i> , <i>Salmonella</i> , Coagulase positive <i>Staphylococcus aureus</i> and <i>Listeria monocytogenes</i> ) **	Shall comply with FSSAI requirements
<b>5. Contaminants</b>		
5.1	Insecticides**	Shall comply with FSSAI requirements
5.2	Heavy Metals**	Shall comply with FSSAI requirements
5.3	Aflataxin-M1**	Shall comply with FSSAI requirements
5.4	Melamine* *	Max, 2.5 ppm
5.5	Antibiotics**	Shall comply Codex Requirements
<b>6</b>	<b>Shelf life and storage</b>	Twenty (24) months from manufacture, when stored and shipped in a cool and dry place. Product should not be exposed to strong odors and direct sunlight

Note: 1. Packaging and Marking shall be as per Statutory and Company Requirements.

\*Protein content of SMP made from mixed milk and cow milk shall be as per FSSAI requirements

\*\* The product shall be analyzed for these parameters once in 6 months from a NABL accredited or FSSAI approved Laboratory and the report shall be submitted to CQA Department.

PREPARED BY	REVIEWED BY	APPROVED BY
 Research Scientist	 Principal Research Scientist	 Chief R&D Officer