

**QUALITY CONTROL DIVISION**

Document No. KMF/QC/SPEC/01

Date of Issue 01.05.2016

**MILK & MILK PRODUCTS
SPECIFICATION**

Version 1.00

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SPECIFICATION FOR WHOLE MILK POWDER

Sl.No.	Parameters	KMF Standards
1	Description	Light yellow/white in colour, free from lumps and free from extraneous matter, added colour and added flavour.
2	Flavour	It shall have Pleasant and clean flavour, free from off flavour.
3	Milk Fat, Percent by mass	Min. 26.0
4	Insolubility Index, ml	Max. 2.0
5	Moisture, Percent by mass	Max. 4.0
6	Milk Protein in milk Solids not fat, Percent by mass	Min. 34.0
7	Total ash on dry matter basis %	Max. 7.3
8	Total solids %	Min. 96.0
9	Titrateable acidity % LA	Max. 1.2
10	Bulk Density	0.50 – 0.60
11	Preservatives, Adulterants & Neutralizers	Negative
12	Wettability	Not more than 1 minute
13	Total Plate Count/g	Max.30,000
14	Coliform Count /0.1g	Absent
15	E.Coli/g	Absent
16	Salmonella/25g	Absent
17	Shigella/25g	Absent

<i>Chandika</i>		
Prepared By	Verified By	Approved By



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18	Staph aureus/0.1g (coagulase positive)	Absent
19	Listeria Monocytogenes/g	Absent
20	Anaerobic Spore count/g (Clostridium perfringenes)	Max. 10
21	Aerobic Spore count/g (Bacillus cereus)	Max. 100

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