

Warana Milk Powder (WMP)

(Spray Dried)

Confirm to : BIS Standard for Milk Powder as per IS : 1165:2002

BIS licence No. CM/L – 7383380

Specifications for Milk Powder (WMP)

(Spray Dried)

Description :- Manufactured from fresh pasteurized milk. Light cream in colour, free from lumps, free from scorched particles, free from extraneous matter.

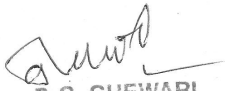
Flavour and Taste :- Pleasant and clean.

Physical, Chemical and Microbiological properties.

Sr.No.	Criteria	Specification.
1	Moisture % by mass, Max.	4.0
2	Total Solids, % by mass, Min.	96.0
3	Fat % by mass, Min.	26.0
4	Insolubility index, Max.	2.0 ml
5	Total ash (On dry basis), % by mass Max.	7.3
6	Titration acidity (lactic acid), % by mass, Max.	1.2
7	Bacterial Count per gram, Max.	40 000
8	Coliform count in 0.1 gram	Absent
9	Staphylococcus aureus in 0.1 gm	Absent
10	Salmonella in 25 gram	Absent
11	Shigella in 25 gram.	Absent

Storage : Product packed in craft paper bag with inner polyliner 25 kg.

Store in cool and Dry place


P. G. GHEWARI
General Manager
Quality Assurance & R & D.