

Specifications for Milk Powder (Whole Milk Powder)

Pack size: 25 Kg. in Kraft paper bags

Product is ISI marked as per IS: 1165 (2002), Best Before 5 months from packaging

I. Composition & Chemical Parameters

1.	Moisture, Percent by mass, Max	4.0
2.	Total Solids, Percent by mass, Min	96.0
3.	Fat, Percent by mass, Min	26.0
4.	Insolubility index, Max	2.0 ml
5.	Total Ash (on dry basis), Percent by mass, Max	7.3
6.	Titrateable acidity (lactic acid), Percent by mass, Max	1.2
7.	Milk Protein in milk solids not Fat Percent by mass, Min.	34

II. Microbiological Parameters

1.	Total Plate Count/g	40000
2.	Coliform Count/g	Absent
3.	Salmonella / 25g	Absent
4.	Staphylococcus Aureus/0.1g	Absent
5.	Shigella/25g	Absent
	Sampling Guideline	2x500g

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