



MILK & MILK PRODUCTS SPECIFICATION

Product : Dairy Whitener

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SPECIFICATION FOR HIGH FAT DAIRY WHITENER

Sl.No.	Parameters	KMF Standards
1	Appearance & colour	Light yellow to deep colour, free from lumps and free from extraneous matter, added colour and added flavour.
2	Body & Texture	Free flowing powdery consistency
3	Flavour & taste	It shall have clean, rich, pleasant & sweet flavor/taste. It shall be free from off flavour.
4	Milk Fat, %, (m/m)	Min. 20.0
5	Insolubility Index, ml	Max. 1.5
6	Moisture, percent by mass	Max. 4.0
7	Total Ash (on dry matter basis), Percent by mass	Max. 5.5
8	Milk solids (not fat), percent by mass	Min. 57.0
9	Milk Protein in milk Solids not fat, %, (m/m)	Min. 34.0
10	Acid insoluble Ash, percent by mass	Max. 0.1
11	Total added sugar(as sucrose) percent by mass	Max. 18.0
12	Aerobic Plate Count/g	Max. 30,000
13	Coliform Count /g	Max.10
14	Yeast & Mold count /g	Max. 50
15	Salmonella/25g	Absent
16	Staphylococcus aureus/g (coagulase positive)	Max. 10
17	Listeria Monocytogenes /g	Absent
18	Aerobic Spore count/g (Bacillus cereus)	Max. 100
19	Sulphite Reducing Clostridia (SRC) / g	Max. 50

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