



**MILK & MILK PRODUCTS
SPECIFICATION**

Product : SMP Extra Grade

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**SPECIFICATION FOR SKIMMED MILK POWDER
EXTRA GRADE**

Sl.No.	Parameters	KMF Standards
1	Appearance & colour	Creamy white to Light yellow, 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, pleasant & sweet flavor. It shall be free from off flavour.
4	Milk Fat, percent by mass	Max. 1.25
5	Insolubility Index, ml	Max. 0.5
6	Moisture, percent by mass	Max. 3.5
7	Milk Protein in Milk Solids not fat, percent by mass	Min. 34.0
8	Total Ash (on dry matter basis), Percent by mass	Max. 8.2
9	Titrateable Acidity, ml of 0.1N NaOH/10 g of solids not fat	12 - 18 ml
10	Lactate content, mg/g,	Max. 1.5
11	Scorched Particles	Max. 15 mg , equivalent to Disc B
12	Total Plate Count/g	Max. 40,000
13	Coliform Count /g	Max.10
14	Yeast & Mold Count/g	Max.10
15	Escherichia Coli/g	Absent
16	Salmonella / 25 g	Absent
17	Staphylococcus aureus, / g	Max.10

Chandika

Prepared by

Verified by

Approved by



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

Chandika		
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