



**MILK & MILK PRODUCTS
SPECIFICATION**
Product : SMP Standard Grade

Doc. No.	KMF/QA/SPEC/
Date	06.01.2022
Version	2.0
Page No.	1 of 2

**SPECIFICATION FOR SKIMMED MILK POWDER
STANDARD 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. 1.5
5	Insolubility Index, ml	Max. 2.0
6	Moisture, percent by mass	Max. 4.0
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	Scorched Particles	Max. 15mg , equivalent to Disc B
11	Aerobic Plate Count/g	Max. 40,000
12	Coliform Count /g	Max.10
13	Yeast & Mold Count/g	Max.10
14	Escherichia Coli/g	Absent
15	Salmonella / 25 g	Absent
16	Staphylococcus aureus, / g (coagulase positive)	Max.10

Chandika		
Prepared by	Verified by	Approved by



**MILK & MILK PRODUCTS
SPECIFICATION**
Product : SMP Standard Grade

Doc. No.	KMF/QA/SPEC/
Date	06.01.2022
Version	2.0
Page No.	2 of 2

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

Chandika		
Prepared by	Verified by	Approved by