



**MILK & MILK PRODUCTS
SPECIFICATION
Product : Dairy Whitener**

Doc. No.	KMF/QA/SPEC/75
Date	14.06.2023
Version	3.0
Page No.	1 of 2

SPECIFICATION FOR HIGH FAT DAIRY WHITENER

Sl.No	Parameters	KMF Standards
1	Appearance & colour	Light yellow to deep colour, It shall be free from off flavours and any externally added artificial flavour.
2	Body & Texture	Free flowing powdery consistency
3	Flavour & taste	It shall be free from off flavours and any externally added artificial flavour. It may have slightly cooked but not the burnt 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 moisture, added sugar and fat free basis), percent by mass,	Max. 8.2
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	Titrateable acidity, maximum, % (as lactic acid)	Max. 1.2
11	Acid insoluble Ash, percent by mass	Max. 0.1
12	Total added sugar(as sucrose) percent by mass	Max. 18.0
13	Aerobic Plate Count/g	Max. 30,000
14	Coliform Count /g	Max. 10
15	Yeast & Mold Count/g	Max. 10
16	Escherichia Coli/ g	Absent
17	Salmonella/25g	Absent
18	Staphylococcus aureus (coagulase positive)/ g	Max. 10

Chandrika

Prepared by

Verified by

Approved by



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Page No.	2 of 2

19	Listeria Monocytogenes/g	Absent
20	Aerobic Spore count/g (Bacillus cereus)	Max. 100
21	Sulphite reducing clostridia / g	Max. 50

Note : For Metal Contaminants, Crop Contaminants & Naturally Occurring Toxic Substances and Residues - Insecticides, Antibiotics & other Pharmacologically Active substances refer Doc. No. KMF/QA/SPEC/72.