



Gujarat Co-operative Milk Marketing Federation Limited

AMUL DAIRY ROAD, ANAND 388 001, INDIA
PHONES: 258506, 258507, 258508 • FAX: 02692 240208
www.amul.com

PRODUCT SPECIFICATION SHEET

SKIMMED MILK POWDER (ISI STANDARD GRADE)

Physical

	Units	Min.	Max.	Reference Method
Colour	-		Creamy white	As per SOP
Texture (Agglomerated)	-		Coarse	
Scorched particle	per 25g	-	Disc B	IS:13500
Insolubility index	ml	-	0.5	IS:12759
Wettability (40°C) (Agglomerated)	sec	-	25	NIRO-Analytical Methods for Dry Milk Products: Section A 5a

Sensory

	Units	Min.	Max.	Reference Method
Flavour	-		Clean and fresh	As per SOP

Chemical

	Units	Min.	Max.	Reference Method
Protein (N X 6.38) MSNF basis	% m/m	36.00	-	IS:7219
Moisture	% m/m	-	3.20	IS:11623
Fat	% m/m	-	1.00	IS:11721
Total Ash dry basis	% m/m	-	8.20	IS:1165
Titratable acidity (% of lactic acid)	% m/m	-	1.5	IS:11766

Microbiological

	Units	n	c	m	M	Reference Method
Aerobic plate count	cfu/g	5	0	30000	-	IS: 5402(Part I)
Coliforms	per g	5	0	Absent	-	IS:5401(Part I)
Yeast & Mould	per g	5	0	Absent	-	IS: 5403
E.coli	per g	5	0	Absent	-	IS:5887(Part 1)
Salmonella & Shigella	per 25g	5	0	Absent	-	IS:5887(Part 3 & 7)
S.aureus (coag.pos.)	per g	5	0	Absent	-	IS:5887(Part 2 & 8)
Listeria monocytogenes	per g	5	0	Absent	-	IS:14988(Part 2)
Bacillus cereus	per g	5	3	500	1000	IS:5887(Part 6)
Sulphite Reducing Clostridia(SRC)	per g	5	3	50	100	ISO : 15213

Storage Condition

- Product to be stored under cool and dry condition.

The product shall also conform to any other requirements under the Food Safety Standard Regulations, 2011 (as and when amended).

Prepared by: DJ & MPL
Revision No. 04

Approved by: Head (QA & NPD)
Issue Date: April - 2023



This document is GCMF Property and It is important to maintain strict confidentiality at all times. It is to be used by the intended person only. This document is not valid for any litigation purpose.

"This is a digital copy hence does not require signature."