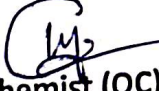


**BENGALURU CO-OPERATIVE MILK UNION LIMITED**  
**NANDINI MILK PRODUCTS COMPLEX, SHIVANAHALLI, KANAKAPURA, AN UNIT OF BAMUL**  
**PRODUCT SPECIFICATION (SKIM MILK POWDER)**

| Sl. No | PARAMETERS<br>TEST IS 13334 PART 1:2014              | STANDARDS  |
|--------|--|--|
| 1.     | BATCH NO.  | -  |
|        | DATE OF PRODUCTION                                   | -  |
|        | NO OF BAGS PRODUCED                                  | -  |
| 2.     | Description  | Product obtained from cow milk by removal of water through spray drying technique. The product shall be light cream yellow in colour and shall be free from lumps. The product shall be free from extraneous matter, added color, flavour and adulterants. The flavour of the product or the reconstituted milk shall be pleasant and clean. |
| 3.     | Milk fat, percent by mass                            | Max 1.5  |
| 4.     | Moisture, percent by mass                            | Max 4.0  |
| 5.     | Milk protein in milk solids not fat, percent by mass | Min 34.0%  |
| 6.     | Titrateable acidity, ml of 0.1 N NaOH/10g of SNF     | 12-18ml  |
| 7.     | Acidity(%l)  | 1.0- 1.53%   |
| 8.     | Alcohol (60%)  | Negative   |
| 9.     | Sodium ion (mg/100g) on 8.50% SNF, Max               | 500  |
| 10.    | Total Ash ( on dry basis) , % by mass, Max           | 8.20   |
| 11.    | Insolubility Index , Max                             | 0.5ml  |
| 12.    | Scorched particles                                   | Max 15 mg, equivalent to disc B  |
| 13.    | Bulk density   | 0.45-0.7g/cc   |
| 14.    | Neutralizer (Rosalic acid test)                      | Negative   |
| 15.    | Detergent  | Negative   |
| 16.    | Ammonia Compounds                                    | Negative   |
| 17.    | Starch and Cereal Flavours                           | Negative   |
| 18.    | Sugar  | Negative   |
| 19.    | Salt   | Negative   |
| 20.    | Glucose  | Negative   |
| 21.    | Urea   | Negative   |
| 22.    | Maltodextrin(by enzymatic method)                    | MAX.30000  |
| 23.    | TPC (cfu/g)  | NIL  |
| 24.    | Coliform count/ g                                    | Shall meet FSSAI Requirements  |
| 25.    | Pathogens  | 18 Months when stored at less than 30°C  |
| 26.    | Shelf Life & Storage                                 |  |

  
Chemist (QC)

  
To(QC)