

Finished Product Specification SKIMMED MILK POWDER

S.No.	Parameters	SAAMARTHYA Specification
1	Product Description And Organoleptic Test	Product Obtained from skimmed milk of cow & Buffalo or combination thereof by removal of water through spray drying technique. The product shall be white or white with greenish tinge to light cream in color and shall be free from lumps. The product shall be free from any extraneous matter, added color, & adulterants. The flavor of the product or of the reconstituted milk shall be pleasant and clean.
Physical		
2	Color	Creamy White
3	Texture (Agglomerated)	Coarse
4	Scorched Particles	Disc B
5	Insolubility Index	Max. 1 ML
6	Wettability @ 30° C	Less than 200 sec
7	Bulk Density	0.5- 0.7 g ICC
Chemical		
8	Milk Protein, in Milk Solids-Not-Fat, % by	Min. 36.0*
9	Moisture, % by mass	Max. 4.00
10	Milk fat, % by mass	Max. 1.00
11	Total Ash (on dry basis), % by mass	Max. 8.2.
12	Titrateable Acidity	1.00- 1.50% (as lactic acid)
13	Alcohol (60%)	Negative
14	Adulterants	Negative
Microbiological		
15	Total Plate Count	30,000 (Cfu/gm)
16	Coliform (0.1gm)	Absent
17	E.Coli	Absent
18	L.Monocytogenus	Absent
19	Other Pathogens (B.cereus, clostridium Perfringens, Salmonella, S. aureus)	Shall comply with FSSAI requirements
**	Packing Detail	25 KG Kraft Bag with Polyliner & 1 KG Pouch in 25 Kg Kraft Bag with Polyliner
Storage Condition		
Product to be stored under cool and Dry Condition Product shall also confirm to any other requirements under the FSSAI, 2011 (as & when amended)		

