

PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name Skimmed Milk Powder - Medium Heat (Standardised)

Kerry Code 20083972
 Legacy code: P607

Product Description Spray dried high heat skimmed milk powder is obtained by separation, evaporation and drying of pure fresh cow's milk.

INGREDIENT LISTING

Skimmed Milk Powder (MILK).

The ingredient declaration above must be labelled up on the final product to include all declarable data in line with the current 'Food Labelling Regulations, as amended.

USAGE / APPLICATION INFORMATION

Wet Blend

PHYSICAL & CHEMICAL PARAMETERS

Test	Min	Target	Max	Units	Method
Titrateable Acidity			0.15	%	British Standards
Fat			1.50	%	Gerber
Moisture			4.00	%	Dry Oven Method
Protein (%)	32.80			%	LECO/Buchi
Scorched Particles			Disc B		ADPI
Solubility Index			1.25		Modified IDF Standard 129A:1988
WPNI (Whey Protein Nitrogen Index)	1.50		5.99	mg N/G (SNF)	ADPI

Visual: As lab standard. Appearance to match previously accepted delivery.

MICROBIOLOGICAL DATA

Test	Target Value	Method
Coagulase Positive Staphylococci	<10 cfu / g	ISO_5944
Coliforms in 0.1g	NOT DETECTED	ISO_4832
Salmonella spp. in 25g	NOT DETECTED	ISO_6579
Total Viable Count	≤10000 cfu / g	ISO_4833
Yeasts & Moulds	≤100 cfu / g NOT	ISO_6611
Listeria spp. In 25g	DETECTED 10	ISO_11290-1
Enterobacteraceae	cfu/g	ISO 21528-2:2004

ALLERGEN DATA				
Allergen	Requires Labelling? Yes/No	Source	Present on Line? Yes/No	Present on Site? Yes/No
Peanuts and products thereof	No		No	No
Nuts (other than peanuts) and products thereof (1)	No		No	No
Cereals containing gluten (2)	No		Yes	Yes
Crustaceans and products thereof	No		No	No
Egg and products thereof	No		No	No
Fish and products thereof	No		No	No
Soybeans and products thereof	No		Yes	Yes
Milk and products thereof (including lactose)	Yes	Dairy Derivatives	Yes	Yes
Celery and products thereof	No		No	No
Mustard and products thereof	No		No	No
Sesame Seeds and products thereof	No		No	No
Molluscs and products thereof	No		No	No
Lupin and products thereof	No		No	No
Sulphur Dioxide/Sulphites > 10ppm	No		No	No

Note: All reasonable precautions that could be expected of a responsible manufacturer have been taken to prevent cross contamination in the raw materials used and in the manufacturing process.

Conforms to Regulation (EU) 1169/2011 annex II as amended.

(1) Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof, except for nuts used for making alcohol distillates including ethyl alcohol of agricultural origin;

(2) Cereals containing gluten. namely; wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof. except; (a) wheat based glucose syrups including dextrose(*); (b) wheat based maltodextrins(*); (c) glucose syrup based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;

(*) And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.

SUITABILITY DATA	Yes = Suitable, No = Unsuitable	Comment/Certification Status
Vegetarian (Ova-lacto)	Yes	
Vegan	No	Contains Milk
Coeliac <100ppm gluten (by calculation)	Yes	Based on raw material information
Coeliac <20ppm gluten (by calculation)	Yes	Calculated gluten content only
	Certified / Not Certified	
Kosher	Certified	
Halal	Certified	
Organic	Not Certified	

*The suitability assessments above are based on the raw materials used in the product

NUTRITION INFORMATION		
Nutrient	Typical Value	Unit
Energy in kJ	1,524.5	kJ / 100 g
Energy in kcal	359.0	kcal / 100 g
Fat	1.0	g / 100 g
Saturated fat	0.6	g / 100 g
Monounsaturated fat	0.3	g / 100 g
Polyunsaturated fat	0.0	g / 100 g
Total carbohydrates	52.2	g / 100 g
Available carbohydrates	52.2	g / 100 g
Carbohydrates as sugars	52.2	g / 100 g
Carbohydrates as starch	0.0	g / 100 g
Fibre	0.0	g / 100 g
Protein	35.3	g / 100 g
Salt (NaCl)	1.0	g / 100 g
Sodium	550.0	mg / 100 g
Moisture	4.0	g / 100 g
Ash	7.5	g / 100 g
Ethanol (alcohol)	0.0	g / 100 g

Data Source
 Calculated from raw material data. Values quoted are typical and should be used for guidance purposes only.

GENETICALLY MODIFIED MATERIALS	
Does the product require labelling as genetically modified under current EU Labelling Regulations?	No

IONISING RADIATION	
Does the product require labelling as Irradiated or contain any irradiated ingredients under current EU Labelling Regulations?	No

RECOMMENDED SHELF-LIFE & STORAGE	
Transport & Storage Conditions:	Store in a cool dry, odour free store, at a maximum humidity of 65%
Shelf life (original package):	730 days

PACKAGING

Pack Size (Net)	25KG
No. of packs per outer case	N/A
No. of units per pallet	N/A
Pack Type Inner	PE Liner
Pack Type Outer	Multi-walled Paper Sack
Pallet Type	Wood

LEGISLATION & WARRANTY STATEMENT

The product will be manufactured and packaged in accordance with all current, relevant EU legislation. The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification. It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country. The shelf-life as stated has been established to allow for conditions which may be experienced for short periods during the storage and distribution of the product.

CONFIDENTIALITY

This document and the information contained within it remains the property of Kerry Ingredients & Flavours Limited and must not be disclosed to any third party without prior written permission of the company.

AUTHORISATION

This specification has been approved by Kerry
Regulatory & Scientific Affairs

Authorised on behalf of Customer

Signature/Stamp



Date 24-Aug-2021

Date

Kerry Ingredients & Flavours Limited will assume acceptance of this specification if our customer does not state otherwise in writing within 28 days after the receipt of this specification.