SOLAREC

SPECIFICATIONS SHEET

Skimmed milk powder MH

POU/111

Version 13

Date 09-01-26

GENERAL INFORMATIONS

Description : ADPI Extra Grade Codex proteins medium heat skimmed milk powder for human consumption obtained by evaporation of pasteurized skimmed milk then by spray drying 2 or 3 stages.

Ingredient(s) : Raw cow milk from Belgian and EU origin complies with EC 852/2004 and EC 853/2004 regulations, under the veterinary department control.

PHYSICO-CHEMICAL SPECIFICATIONS

Parameter	Target	Tolerance	Method
Fat content (%)	0,8	Max 1,5	NF en ISO 9622-2013
Proteins (Nx6,38%) (%)	32,8	Min 32,5	NF en ISO 9622-2013
Lactose (%)	54,0	Native value	NF en ISO 9622-2013
Minerals (%)	8,0	Max 8,2	ISO 1575 - 1987
Humidity (%)	≤ 3 / ≤ 3,5 / ≤ 4	-	ISO 5537 - FIL 26
Protéins / NSF (%)	34,2	Min 34	Calculation
pH	6,6	+/- 0,1	DSV III - 21 (1969)
Lactic acidity (%)	0,1	Max 0,15	Bul.ADPI 916/ 1990 - B 7a
Filtration ADPI	A	B	Filtration ADPI
Insoluble (/ml)	0,1	Max 0,50	ISO 8156/2005 - FIL129
WPNI (mg/g)	4,0	+/- 2,0	Internal method
Packed density 100X (g/l)	-	-	30FIL 134A - 1995
Free fat (%)	-	-	DSV3-189-1969
Dispersibility (%)	-	-	ISO17758/2014 / IDF 87
Wettablity at 24°C (/s)	-	-	ISO17758/2014 / IDF 87

AVERAGE NUTRITIONAL VALUES

Parameter	For 100 g
Energy (kJ / kcal)	1524/359
Fat content (g)	0,8
- Which saturated (g)	0,5
Carbohydrates (g)	55,1
- which sugars (g)	55,1
Protéins (g)	32,9
Salt (g)	1

LABELING AND INKJET

Type	Bag Big-bag	Inkjet Label
Informations	Bag	Batch number - Production date - bag n° - Expiry date
	Big-bag	Batch number - Production date - bag n° - Weight - Expiry date
Production date / BBD	Day/Month/Year (DD/MM/YYYY)	

SHELFLIFE AND RECOMMENDATIONS

Best before date (BBD)	24 month
Storage conditions	Dry place, relative humidity ≤ 70%, temperature ≤ 25°C.
Recommendation for use	Dry/Dry reconstitution Reconstitution with H2O and mechanical mixing
Targeted user	Industrial

ORGANOLEPTIC SPECIFICATIONS

Appearance :	Homogeneous powder
Texture :	Pulverulent, homogeneous
Flavor :	frank and fresh
Taste :	frank and fresh

MICROBIOLOGICAL SPECIFICATIONS

Parameter	Target	Tolerance	Method
Enterobacteria (cfu/g)	Absence	Max 10	ISO 21528:2/2017
Total germs 30°C (GTM) (cfu/g)	< 10 000	Max 10 000	FIL / IDF 100B : 1991
Yeasts - moulds (cfu/g)	< 10	Max 100	ISO 6611 : 2004 - FIL 94
S-R Clostridium 46°C (cfu/g)	< 10	Max 20	AFNOR XP V 08-61:2005
Staphylococcus at cogulase + (cfu/g)	0	Max 10	ISO6888:1/A2:2018 (Rapid'Staph)
Salmonella (cfu/375g)	Not detected	Not detected	ISO 16140-2 issue de ISO 6579-1
Listeria monocytogen (cfu/25g)	Not detected	Not detected	Monitoring
Sporulated 30°C (SPM) (cfu/g)	-	-	Sporulation à 80°C 10' + PCA
Sporulated 55°C (SPT) (cfu/g)	-	-	Sporulation à 80°C 10' + PCA
Total germs 55°C (GTT) (cfu/g)	-	-	FIL / IDF 100B : 1991

OTHER INFORMATIONS

Allergèns

Major allergens that can be labeled within the meaning of UE regulation 1169/2011: milk.

Certifications

FSSC 22000 - IFS - SAC - Kosher - Halal

GMO

Without ingredient from GMO origin, in accordance with CE regulation 1829/2003 and 1830/2003.

Ionisation

Without ionizing treatment and without ingredient having undergone ionizing treatment.

Chemical residues and contaminants

In accordance with the regulations CE 915/2023, CE 470/2009 and its amendments concerning contaminants, residues of pesticides or veterinary products.

Compatibility with special diets

Végétarian - Kosher - Halal - Gluten free - Ovo-lacto-vegetarian

Incompatibility with special diets

Vegetalian - Vegan

Not recommanded use

Immunocompromised people - Baby food (< 6 months) - Infant (< 36 months), reconstitution without further heat treatment (minimal pasteurization).

TRANSPORT - STORAGE

Transport: covered trailer, on pallets, flat or sleep-sheet at room temperature, dry place

Packaging and storage on site: Kraft bags with liner or in big-bags: on pallets with interlayer

BE L 352 CE

BE L352 EU

SOLAREC S.A. - Recogne, Rue de Saint-Hubert, 75 – B-6800 Libramont-Chevigny, Belgium
Telephone : 0032 (0) 61 229 811 – E-mail : Info@solarec.be – Fax : 0032 (0) 61 229 901
TVA BE 0442.442.140 – RPM Tribunal de Liège, division Neufchâteau