

WHOLE MILK POWDER (WMP)

DSTU 4273:2015

SPECIFICATION

Whole milk normalized with skimmed milk or cream obtained from the separation of whole milk	
Sensory Properties	
Taste, Odour, Flavour	Typical of product, without other aftertastes.
Structure	Powder free flowing, homogenous, easily breaking up lumps allowed
Colour	White to creamy white.
Physical & Chemical Properties	
Fat, %	min 26
Protein (in milk solids-not-fat), %	min 34
Moisture, %	max 3, 5
Titrateable acidity, °T	17-18
Solubility index	max 0,30 sm ³
Scorched Particles/Cleanness	(A/B)
Microbiological Properties	
Total plate count, cfu/g	< 50 000 I
<i>Coliform</i>	absent / 0,1g
<i>Staphylococcus aureus</i>	absent / 1,0 g
<i>Enterobacteriaceae</i>	absent / 1,0 g
<i>Salmonella</i>	absent / 25g
Toxic elements	
Pb, mg/kg	< 0,05
Mycotoxin	
Aflatoxin M1, mg / kg	< 0,0005
Antibiotic Residue	
Tetracycline, l/g	negative
Penicillin, l/g	negative
Streptomycin, l/g	negative
Pesticides	
Gama-isomer (hexachlorocyclohexane), mg/kg	< 0,1
DDT and metabolites, mg/kg	< 0,1
Radionuclide	
Cs-137, Bq/ kg	< 15
Sr-90, Bq/ kg	< 4
NON-GMO	
Shelf Life	12 months from the manufacturing date. Under cool dry conditions (max 25°C; relative humidity max 85%).
Packaging	Multi wall kraft paper bags with a polythene liner 25 kg Net.