BURT LEWIS (CANADA) INC.

Low Heat Skim Milk Powder

Description: Low temperature skim milk powder is a spray dried product manufactured from fresh skim milk which has been carefully handled and processed to minimize protein denaturation and to preserve the quality and freshness associated with fresh skim milk solids. Pure and simple, this product is a highly functional and beneficial ingredient that provides essential minerals, nutritional milk proteins, and carbohydrates necessary for good nutrition and health. Low temperature skim milk powder has application in frozen foods, desserts, frozen desserts, cheese and other dairy products, select bakery products, fillings, toppings, gravies, sauces, soups, snacks and seasonings, confectionary products, infant and specialty diet formulas and beverages. This product is used extensively in food and numerous other industries due to the high nutritive value and the diverse set of functional characteristics exhibited by this milk dry product.

Ingredient Declaration: Skim milk powder or milk ingredients.

Ingredients: Non-fat dry milk

Packaging: Available in 25 kg net, poly-lined, multi-wall kraft paper bags.

Storage Stability: To maintain optimum flavour and quality of product, transport and store in a cool (<20° C), clean, dry (RH <65%) environment. Product should not be exposed to direct sunlight, strong odours or open air for extended periods of time. Frequent rotation of stock is recommended for freshness of flavour and product. Shelf life under recommended storage conditions: 9 months optimal, 15 months maximum.

Attributes

Appearance:	homogeneous powder
Colour:	white to light cream - white
Texture:	free-flowing powder; free of lumps that do not break under light pressure
Flavour:	clean; slightly sweet; milky flavour, pleasing

Microbiological Data

	Typical	Limits/ Range
SPC (cfu/g)	<1000	50 000 maximum
Coliforms (MPN/g)	<10	10 maximum
Salmonella (/100g)	Negative	Negative
S. aureus (/g,coag.pos)	Neg. (<10/g)	Neg.(<10/g)
Yeast & Mould (cfu/g)	< 5	100 maximum
DMCC (/g)	< 50M	100M maximum

Nutritional Information

Weight (g)	per 100
Moisture (g)	3.0
Calories	360

Calories Based On:		Calories Contributed By:	
Protein (g)	35.5	Protein (%)	39
Carbohydrates (g)	52.7	Carbohydrates (%)	59
Total Fat (g)	0.8	Total Fat (%)	2
Total Fat (g)	0.9	Calcium (mg)	1220
Saturated Fat (g)	0.6	Magnesium (mg)	110
Mono Fat (g)	0.2	Phosphorus (mg)	900
Poly Fat (g)	<0.1	Potassium (mg)	1410
Cholesterol (mg)	29	Sodium (mg)	450

Profile for Essential Amino Acids (g per 100g):

Cystine	0.53	Histidine	0.96
Isoleucine	1.59	Leucine	3.47
Lysine	2.84	Methionine	0.91
Phenylalanine	1.72	Threonine	1.59
Tryptophan	0.45	Valine	1.98

*Based on actual analysis of composite samples in the period of 1991 to 1993

Analytical Data

	Typical	Limits/ Range
Milk fat (%)	0.8	1.2 maximum
Ash* (%)	8.0	7.0- 9.0
Moisture (%)	3.0	4.0 maximum
Titratable Acidity**	0.11-0.13	0.15 maximum
Solubility Index**(ml/50ml)	<0.1	1.0 maximum
Sediment Disc (/25g)	1	2
WPN (mg/g)	6.5-7.5	6.0 minimum

*Provided for information purposes only. Not required for QC release.

**10% w/v solution

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