

# BURT LEWIS (CANADA) INC.

## High Heat Skim Milk Powder

**Description:** High heat skim milk powder is a spray dried product manufactured from fresh skim milk which has been specially processed to maximize protein denaturation. 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.. This product is used primarily in bakery applications due to the heat denatured milk proteins which are key to the performance of certain bakery applications.

**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: mildly caramelized flavour due to heat treatment

### Microbiological Data

	<u>Typical</u>	<u>Limits/ Range</u>
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 355

<u>Calories Based On:</u>		<u>Calories Contributed By:</u>	
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

	<u>Typical</u>	<u>Limits/ Range</u>
Milk fat (%)	0.8	1.2 maximum
Ash* (%)	8.0	7.0- 9.0
Moisture (%)	3.8	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)	<1.5	1.5 maximum

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

\*\*10% w/v solution

### **Burt Lewis (Canada) Inc.**

3059 Woodland Park Drive, Burlington, Ontario L7N 1K8

tel: 905.681.1484 fax: 905.681.8822

email: [info@burtlewiscanada.ca](mailto:info@burtlewiscanada.ca)

[www.burtlewiscanada.ca](http://www.burtlewiscanada.ca)