



Product Item Code:

SMP

Product Group: **SKIM MILK POWDER**

SKIM MILK POWDER

Open Country Skim Milk Powder is made by spray drying skimmed pasteurised cow's milk. It has a maximum of 1.5% milk fat.

MICROBIOLOGICAL ANALYSIS		
Aerobic Plate Count	10,000	cfu/g Max
Coliforms	<1	cfu/g
E. coli	Not Detected	/g
Coag. Pos. Staph	<100	cfu/g
Bacillus Cereus	<100	cfu/g
Salmonella	Not Detected	/375g
Listeria	Not Detected	/125g
Inhibitory Substances (Antibiotics)	Not Detected	

APPLICATIONS

Open Country Skim Milk Powder is typically used for its functional and nutritional properties in food and beverage formulations. The product characteristics include good water absorption and binding, solubility, emulsification, and dispersability.

SUGGESTED USES INCLUDE

Yoghurt, ice cream, sweetened condensed milk, confectionery and bakery products, and dry blended products.

CHEMICAL & PHYSICAL PROPERTIES	
Analysis	Value/Unit
Milk Fat	1.5 % m/m Max
Protein	32.5 % m/m Min
Protein:SNF Basis	34 % m/m Min
Moisture	4.0 % m/m Max
Lactose	55.5 % m/m Typical
Ash	9.0 % m/m Max
Titrateable Acidity	0.15 % m/v Max
Foreign Matter	Absent /25g
Scorched Particles	Disc B /25g Max
Insolubility Index	1.25 ml Max
Nitrate	<100 mg/kg
Nitrite	<2 mg/kg
Colour	Light Cream
Flavour	Sweet, free from undesirable odour

QUALITY ASSURANCE

Our manufacturing plants comply with the strictest global standards in food safety and quality (FSSC22000) and are regularly audited internally and externally to ensure we achieve excellence at all times. Our milk is tested upon collection to ensure we have the highest quality raw material. In-process testing and finished product release testing ensure only the finest product is made available to customers.

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PACKAGING INFORMATION*

Packed into multiwall kraft, Open Country branded bags with polyethylene inner liner and heat sealed.

Pack Size	25kg
Dimensions (mm)	880(h) x 535(w) x 140(d)
Gross Weight	25.4kg
Bags per layer	8
Layers per pallet	8
Total Bags	64
Container Load	(20ft) 16 tonne (40ft) 25.6 or 27.2 tonne**

* Packing and pallet information may change to suit product, customer or shipping requirements.

** Weight restrictions apply.

CODING

Bags are coded with factory registration number, lot number (line, cypher), unit number, date of manufacture (DD MMM YYYY), and expiry date (728 days) (DD MMM YYYY).



NUTRITIONAL INFORMATION

Nutrient	Average Quantity per 100g
Energy	1,546kJ
Protein	33.5g
Fat – total	0.9g
– saturated	0.6g
Carbohydrate	55.5g
– sugars	55.5g
Sodium	395mg

INGREDIENTS

Pasteurised cow's milk.

STORAGE INSTRUCTIONS & SHELF LIFE

Milk powders have a tendency to absorb odours. Therefore this product is stored in an odour free environment, away from direct sunlight and at a temperature below 25°C with relative humidity below 65% in order to maintain its functional properties. While the bag is intact and the product kept under these conditions it has a shelf life of 728 days from date of manufacture.

ALLERGEN STATUS

Contains Milk and Milk Products.

CERTIFICATIONS & REGISTRATIONS

MPI & HACCP Approved, Halal Certified, Codex Compliance, EU Certification on request.

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