

2244 Westpro Skim Milk Powder Medium Heat Low Spore



Description and Applications

Westpro™ low thermophilic spore Skim Milk Powder is a medium heat powder made from fresh, pasteurised skimmed milk. It has good solubility and dispersibility.

Westpro™ low thermophilic spore Skim Milk Powder is suitable for blends, evaporated milk and UHT processing.



Ingredients

Skimmed Milk.

Allergens

Contains Milk.

Shelf Life

24 months if stored under specified conditions.

Storage Conditions

Store in a cool, dry, well ventilated, odour free area, away from direct contact with floors and walls.

Temperature should not exceed 25°C and relative humidity should be below 65%.

Packaging

The standard export pack is a 2-ply kraft bag incorporating an inner polyethylene liner. Packages are printed with cypher, unit number, production and expiry date. No staples or metal fasteners are used.

Pack Sizing

25 kg bag size available.
72 bags per pallet.

Halal & Kosher Certification

Westland Milk Products certifies that this product is manufactured under Halal and Kosher conditions. Halal and Kosher certificates are available on request.



Regulatory Information

Westland Milk Products certifies that this product is manufactured using milk sourced from New Zealand dairy cows which contains no preservatives, antioxidants or food additives. It is also free of hormone growth promotants, which are prohibited for use in dairy cows under New Zealand law.

Quality Assurance

Our manufacturing premises operate under a Risk Management Programme administered by New Zealand's Ministry for Primary Industries. This HACCP based programme documents strict quality processes which are maintained during the manufacture of this product. The manufacturing environment is subject to regular verification by Government appointed auditors.

Westland Milk Products has been FSSC certified since 2014. FSSC 22000 is internationally recognised and benchmarked by the Global Food Safety Initiative. This certification gives us global recognition that Westland can identify and control food safety hazards and maintain quality. In addition to HACCP, Westland has developed both threat assessment (TACCP) and vulnerability assessment (VACCP) plans, capturing both threats and vulnerabilities in our entire supply chain.

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally accredited procedures in an ISO 17025 certified laboratory.

During storage and shipment, precautions are taken to ensure that product quality is maintained. Each product batch is fully traceable back to all source ingredients and inputs and forward to the customer.

Westpro™ is a brand of Westland Milk Products

Specification

Chemical Specification

Test	Units	Min	Max	Typical	Reference Method
Protein	% m/m	32.4		33.3	ISO 21543
Protein (solids-not-fat)	%	34.0		34.9	Calculation
Fat	% m/m		1.5	0.9	ISO 21543
Moisture	% m/m		4.0	3.7	ISO 21543
Titrateable Acidity	% TA (m/v)		0.150		ISO 21543
Whey Protein Nitrogen Index	mg/g	1.5	5.9	3.1	ISO 21543

Chemical Contaminants

Test	Units	Min	Max	Typical	Reference Method
Nitrate	mg/kg		50		ISO 14673-2,3
Nitrite	mg/kg		2.0		ISO 14673-2,3

Physical Specification

Test	Units	Min	Max	Typical
Bulk Density	g/ml			0.68
Foreign Matter	/25g			ND ^a
Insolubility Index at 24°C	ml			1.0
Scorched Particles	/25g			B

^a ND = not detected.

Sensory Specification

Test	
Colour ^b	Creamy/White
Flavour	Typical (Clean/Bland)

^b Result not reported on Certificate of Analysis.

Microbiological Specification

Test	Units	n ^c	c ^c	m ^c	M ^c	Reference Method
Aerobic Plate Count at 30°C	cfu/g	5	0	10000	-	ISO 4833-1
Coliforms Count	cfu/g	5	0	0	-	ISO 4832
Coagulase-positive Staphylococci Count at 37°C	cfu/g	5	0	0	-	ISO 6888-1
<i>Escherichia coli</i> Detection by LST-mug	/g	5	0	ND ^a	-	ISO 11866-1 (modified)
Listeria Detection	/125g	1	0	ND ^a	-	GENE-UP - BioMérieux (Screen)
Presumptive <i>Bacillus cereus</i> Count at 30°C ^{bd}	cfu/g			1000		ISO 7932
Salmonella Detection	/25g	30	0	ND ^a	-	GENE-UP - BioMérieux (Screen)
Thermophilic Aerobic Spores Count	cfu/g	5	0	100	-	APHA 8.090 (modified)
Yeasts and Moulds Count	cfu/g	5	0	50	-	ISO 6611
Inhibitory Substances	IU/ml	1	0	<=0.005	-	IDF 57

^a ND = not detected.

^b Result not reported on Certificate of Analysis.

^c According to the International Commission on Microbiological Specifications for Foods (ICMSF), the following terms as used in reference criteria:

n = The number of sample units which must be examined from a lot of food to satisfy the requirements of a particular sampling plan.

c = The maximum allowable number of defective units. When more than this number is found, the lot is rejected by the sampling plan.

m = Represents an acceptable level and values above it are marginally acceptable or unacceptable in the terms of the sampling plan.

M = A microbiological criterion which separates marginally acceptable quality from defective quality. Values above M are unacceptable in the terms of the sampling plan and detection of one or more samples exceeding this level would be cause for rejection of the lot.

^d Westland Milk Products complies with the Animal Products Notice: Production, Supply and Processing. Risk assessed based Sampling and Testing Standards define our monitoring frequency for *Bacillus cereus*.

Nutritional

Composition

Values are averages. Actual values may vary from typical values due to seasonal variation of milk composition.

		Per 100 g	Per 100 kJ
	Units	Typical	Typical
Energy, total (Kilojoules)	kJ	1536	-
Energy, total (Calories)	kcal	367	-
Protein (as is)	g	33.3	2.2
Fat, total	g	0.90	0.06
- Saturated	g	0.60	0.04
- Monounsaturated	g	0.20	0.01

Composition

Values are averages. Actual values may vary from typical values due to seasonal variation of milk composition.

		Per 100 g	Per 100 kJ
- Polyunsaturated	g	<0.1	-
- Trans	g	<0.1	-
Cholesterol	mg	27.0	1.8
Carbohydrate, total	g	55.1	3.6
- Sugars	g	55.1	3.6
- Lactose	g	55.1	3.6
- Added Sugars	g	0	-
Fibre	g	0	-
Sodium	mg	382	24.8

Vitamins & Minerals

Mineral Composition

Values are averages. Actual values may vary from typical values due to seasonal variation of milk composition.

	Units	Per 100 g Typical	Per 100 kJ Typical
Calcium (Ca)	mg	1150	74.9
Chloride (Cl)	mg	968	63.0
Copper (Cu)	µg	46.8	3.0
Iodine (I)	µg	38.8	2.5
Iron (Fe)	mg	0.20	0.01
Magnesium (Mg)	mg	110	7.2
Manganese (Mn)	µg	28.3	1.8
Phosphorous (P)	mg	898	58.5
Potassium (K)	mg	1417	92.2
Selenium (Se)	µg	14.5	0.94
Sodium (Na)	mg	382	24.8
Zinc (Zn)	mg	3.6	0.24

Vitamin Composition

Values are averages. Actual values may vary from typical values due to seasonal variation of milk composition.

		Per 100 g	Per 100 kJ
	Units	Typical	Typical
Biotin	µg	31.4	2.0
Total Folates	µg	17.3	1.1
Vitamin B ₁ (Thiamine)	µg	238	15.5
Vitamin B ₂ (Riboflavin)	µg	2310	150
Vitamin B ₃ (Nicotinamide)	µg	762	49.6
Vitamin B ₅ (Pantothenic acid)	µg	3230	210
Vitamin B ₆ (Total)	µg	153	9.9
Vitamin B ₁₂	µg	2.5	0.16
Vitamin C	mg	17.1	1.1

Optional Composition

Values are averages. Actual values may vary from typical values due to seasonal variation of milk composition.

		Per 100 g	Per 100 kJ
	Units	Typical	Typical
L-carnitine	mg	22.5	1.5
Choline Hydroxide	mg	147	9.6
Myo-inositol	mg	44.2	2.9
Taurine	mg	6.8	0.37