

## rBST Hormone Free Dry Whole Milk

## **Production Definition:**

Hormone Free Dry Whole milk or Hormone Free Whole Milk Powder usually is obtained by the removal of water from pasteurized milk from cows with no added hormones, which also may have been homogenized. It contains not less than 26% but less than 40% milkfat (by weight) on an "as is" basis not more than 5% moisture (by weight) on a milk solids-not-fat basis. Optionally, it may be fortified with either Vitamins A or D, or both. The primary Hormone Free Whole Milk Powder products are those having 26.0% and 28.5% milkfat. rBST Free Whole Milk Powder for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

## Typical Compositional Range (Percentage)1

### **Microbiological Analysis**

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|---|-------------|--------------------------------|
| Protein                                     | 24.5 – 27.0 | Standard Plate Count2<10,000/g |
| Lactose                                     | 36.0 – 38.5 | Coliform2<10/g                 |
| Fat2  | 26.0 – 28.5 | Salmonellanegative             |
| Ash   | 5.5 – 6.5   | Listerianegative               |
| Moisture2                                   | 2.0 – 4.5   | Coagulase-positive             |
|   |             | Staphylococcinegative          |

# Other Characteristics

| Scorched Particle Content2 | .7.5 – 15.0 mg                |
|----------------------------|-------------------------------|
| Titratable Acidity2        | <0.15%                        |
| Solubility Index2          | <1.2 ml (<2.0 ml – high-heat) |
| Color2                     |                               |
| Flavor2                    | Clean and pleasing            |

### **Ingredient Statement**

"rBST Hormone Free Dry Whole Milk or rBST Hormone Free Whole Milk Powder (\_\_\_\_\_\_\_\_% milkfat)". If vitamins are added, appropriate declaration shall appear on the package.

### **Production Applications and Functionality**

Confectionery, bakery products, packaged dry mixes, dairy products, soups, sauces, frozen foods, beverage use

## **Storage & Shipping**

Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidity below 65%. Stocks should be rotated and utilized within 6 to 9 months.

#### **Packaging**

Multiwall kraft bags with polyethylene inner liner or other approved closed container. (*i.e. "tote bins," etc*). Product also packaged in smaller sizes for retail sale.

<sup>1</sup> On an "as is" basis

<sup>2</sup> USDA Grade parameters (7 CFR §58.2654)

<sup>\*</sup>The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in production.\*