

Instant Dry Whole Milk (IDWM)

Production Definition

Instant Dry Whole Milk or Instant Whole Milk Powder usually is obtained by the removal of water from pasteurized milk, which also may have been homogenized followed by either instantizing or agglomeration for greater dispersibility. It contains not less than 26% but less than 40% milkfat (by weight) on an “as is” basis and 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 Instant Dry Whole Milk products are those having 26.0% and 28.5% milkfat. Instant Dry Whole Milk Powder for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

Typical Compositional Range¹

Percentage

Protein.....	24.5 – 27.0
Lactose	36.0 – 38.5
Fat ²	26.0 – 28.5
Ash	5.5 – 6.5
Moisture ²	2.0 – 4.5

Microbiological Analysis

Standard Plate Count ²	< 10,000/g
Coliform ²	< 10/g
Salmonella	negative
Listeria	negative
Coagulase-positive	
Staphylococci.....	negative

Other Characteristics

Scorched Particle Content ²	7.5 – 15.0 mg
Solubility Index ²	<1.2 ml (< 2.0 ml – high-heat)
Titrateable Acidity ²	< 0.15%
Color ²	white to light cream/natural color
Flavor ²	clean and pleasing

Ingredient Statement

“Instant Dry Whole Milk or Instant 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.

¹ On an “as is” basis

² USDA Grade parameters (7 CFR §58.2705)

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.