

Nonfat Dry Milk (NDM) – Low Heat

Production Definition

Low Heat Nonfat Dry Milk is obtained by the removal of water from pasteurized skim milk. It contains not more than 5% moisture (by weight) and not more than 1.5% milkfat (by weight) unless otherwise indicated. Nonfat Dry Milk Low Heat for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

Typical Compositional Range¹

Percentage

Protein.....	34.0 – 37.0
Lactose.....	49.5 – 52.0
Fat ²	0.6 – 1.25
Ash.....	8.2 – 8.6
Moisture ²	3.0 – 4.0

Microbiological Analysis

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

Other Characteristics

Whey Protein Nitrogen(WPN).....	>= 6.0
Scorched Particle Content ²	7.5 – 15.0 mg
Solubility Index ²	<1.2 ml
Titrateable Acidity ²	< 0.15%
Color ²	White to light cream/natural color
Flavor ²	Clean and pleasing

Ingredient Statement

“Nonfat Dry Milk” (_____ % milkfat) if the fat content is over 1.5%

Production Applications and Functionality

Fluid milk fortification, cottage cheese, cultured skim milk, starter culture, chocolate dairy drinks, ice cream.

Storage & Shipping

Product should be stored and shipped in a cool, dry environment with temperatures below 80° F and relative humidities below 65%. Stocks should be rotated and utilized within 1 to 1 ½ years.

Packaging

Multiwall kraft bags with polyethylene inner liner or other approved closed container. (*i.e.* “tote bins,” etc)

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.