

## Organic Nonfat Dry Milk (NDM)

### Production Definition

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

### Typical Compositional Range<sup>1</sup>

#### *Percentage*

Protein.....	35.0 – 37.0
Lactose.....	50.0 – 52.0
Fat <sup>2</sup> .....	0.6 – 1.25
Ash.....	7.5 – 8.5
Moisture <sup>2</sup> .....	3.5 – 4.5

### Microbiological Analysis

Standard Plate Count <sup>2</sup> .....	< 10,000/g
Coliform <sup>2</sup> .....	< 10/g
Salmonella .....	negative

### Other Characteristics

Scorched Particle Content <sup>2</sup> .....	7.5 – 15.0 mg
Solubility Index <sup>2</sup> .....	<1.0 ml
Titrateable Acidity <sup>2</sup> .....	< 0.15%
Color <sup>2</sup> .....	White to light cream/natural color
Flavor <sup>2</sup> .....	Clean and pleasing

### Ingredient Statement

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

### Production Applications and Functionality

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