

## Dry Whole Milk (DWM)

### Production Definition

Dry Whole Milk or Whole Milk Powder usually is obtained by the removal of water from pasteurized milk, which also may have been homogenized. 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 DWM products are those having 26.0% and 28.5% milkfat. DWM 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.....	24.5 – 27.0
Lactose .....	36.0 – 38.5
Fat <sup>2</sup> .....	26.0 – 28.5
Ash .....	5.5 – 6.5
Moisture <sup>2</sup> .....	2.0 – 4.5

### Microbiological Analysis

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

### Other Characteristics

Scorched Particle Content <sup>2</sup> .....	7.5 – 15.0 mg
Solubility Index <sup>2</sup> .....	<1.2 ml
< 2.0 ml – high-heat	
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

“Dry Whole Milk ( \_\_\_\_\_ % 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 humidities 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 §58.2705)

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.