



Product Specification  
 Skim Milk Powder, Extra Grade Low Heat, rBST Free  
 Standard  
 Approved By: Shawn Burton

Specification 40001  
 Date Issued: 3/10/2018  
 Supersedes: 1/1/2018  
 Good Through 12/31/2018

1. **Product Description:** Skim Milk Powder, Extra Grade Low Heat is free from lumps, except those that break up readily under slight pressure. The product has a sweet and desirable flavor, may have a: slight cooked and clean flavor. The color shall be white or cream and free from unnatural color.
  - 1a. **Composition:** Skim Milk Powder is the result from removal of fat and water from milk and contains lactose, milk proteins and milk minerals in the same relative proportions as the fresh milk from which it was made. The raw milk is fresh, sweet milk produced by rBST free healthy cows, that has been pasteurized during manufacture at High Desert Milk. The skim milk powder does not contain any added whey proteins or any added preservative, neutralizing agent or other chemicals.

2. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Moisture	4.0% (Maximum)	SM15.11 / InfraXact
Acidity	0.15 (Maximum)	SM 15.021
Fat	1.25 (Maximum)	AOAC 989.04
Whey Protein Nitrogen Index	6.0 mg (Minimum)	InfraXact / ADPI Method
Protein	34%(Minimum)	AOAC 991.20
Ash	7.8% – 8.4 %	AOAC 945.46
Solubility Index	.125 (Maximum)	SM 15.171 Centrifugation
Phosphatase	20mU/ml (Maximum)	Charm Novalum/FDA
Antibiotics	Not found	Charm/AOAC certified
Scorched Particles	15 mg (Maximum) B pad	ADPI Sediment Test

3. **Bacteriological Requirements**

	<u>Limit</u>	<u>Methods</u>
Standard Plate Count	10,000 cfu/g (Max)	AOAC 986.33 – 989.10
E Coli	Negative /10g	AOAC 991.14
Yeast & Mold	10 cfu/g (Maximum)	AOAC 997.02
Coliform	10 cfu/g (Maximum)	AOAC 986.33 – 989.10 – 996.02
<i>Staph aureus (Coag. Positive)</i>	Negative /10 g	AOAC 2003.08
Salmonella	Negative /25g	AOAC 960801/BAM FDA

4. **Proximate Analysis**

	<u>Typical</u>
Lactose	52.1%
Minerals	8.2%



Product Specification

Skim Milk Powder, Extra Grade Low Heat, rBST Free  
Standard

Approved By: Shawn Burton

Specification 40001

Date Issued: 3/10/2018

Supersedes: 1/1/2018

Good Through 12/31/2018

Color

White to light cream

Flavor

Free from objectionable flavors

**Shelf Life and Storage**

Product is good for 2 years after manufacture date. Product should be stored and shipped in a cool, dry environment with temperatures below 80°F (26°C) and relative humidity below 65%.



## Product Specification

Skim Milk Powder, Extra Grade Medium Heat, rBST Free Standard

Approved By: Shawn Burton

Specification 50001

Date Issued: 3/10/2018

Supersedes: 1/1/2018

Good Through 12/31/2018

1. **Product Description:** Skim Milk Powder, Extra Grade Medium Heat is free from lumps, except those that break up readily under slight pressure. The product has a sweet and desirable flavor, may have a slight cooked and clean flavor. The color shall be white or cream and free from unnatural color.
2. 1a. **Composition:** Skim Milk Powder is the result from removal of fat and water from milk and contains lactose, milk proteins and milk minerals in the same relative proportions as the fresh milk from which it was made. The raw milk is fresh, sweet milk produced by rBST free healthy cows, that has been pasteurized during manufacture at High Desert Milk. The skim milk powder does not contain any added whey proteins or any added preservative, neutralizing agent or other chemicals.

### 3. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Moisture	4.0% (Maximum)	SM15.11 / InfraXact
Acidity	0.15 (Maximum)	SM 15.021
Fat	1.25 (Maximum)	AOAC 989.04
Whey Protein Nitrogen Index	1.5-5.99 mg	InfraXact / ADPI Method
Protein	34% (Minimum)	AOAC 991.20
Ash	7.8% – 8.4 %	AOAC 945.46
Solubility Index	.125 (Maximum)	SM 15.171 Centrifugation
Phosphatase	20mU/ml (Maximum)	Charm Novalum/FDA
Antibiotics	Not found	Charm/AOAC certified
Scorched Particles	15 mg (Maximum) B pad	ADPI Sediment Test

### 4. **Bacteriological Requirements**

	<u>Limit</u>	<u>Methods</u>
Standard Plate Count	10,000 cfu/g (Max)	AOAC 986.33 – 989.10
E Coli	Negative /10g	AOAC 991.14
Yeast & Mold	10 cfu/g (Maximum)	AOAC 997.02
Coliform	10 cfu/g (Maximum)	AOAC 986.33 – 989.10 – 996.02
<i>Staph aureus (Coag. Positive)</i>	Negative /10 g	AOAC 2003.08
Salmonella	Negative /25g	AOAC 960801/BAM FDA

### 5. **Proximate Analysis**

	<u>Typical</u>
Minerals	8.2%
Color	White to light cream
Flavor	Free from objectionable flavors

### **Shelf Life and Storage**

Product is good for 2 years after manufacture date. Product should be stored and shipped in a cool, dry environment with temperatures below 80°F (26°C) and relative humidity below 65%.



Product Specification

Skim Milk Powder, Extra Grade Medium Heat

Heat Stable

Approved By: Shawn Burton

Specification 50101

Date Issued: 3/10/2018

Supersedes: 1/1/2018

Good Through 12/31/2018

1. **Product Description:** Skim Milk Powder, Extra Grade Medium Heat is free from lumps, except those that break up readily under slight pressure. The product has a sweet and desirable flavor, may have a slight cooked and clean flavor. The color shall be white or cream and free from unnatural color.

- 1a. **Composition:** Skim Milk Powder is the result from removal of fat and water from milk and contains lactose, milk proteins and milk minerals in the same relative proportions as the fresh milk from which it was made. The raw milk is fresh, sweet milk produced by rBST free healthy cows, that has been pasteurized during manufacture at High Desert Milk. The skim milk powder does not contain any added whey proteins or any added preservative, neutralizing agent or other chemicals.

2. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Moisture	4.0% (Maximum)	SM15.11 / InfraXact
Acidity	0.15 (Maximum)	SM 15.021
Fat	1.25 (Maximum)	AOAC 989.04
Whey Protein Nitrogen Index	1.5-5.99 mg (Minimum)	InfraXact / ADPI Method
Protein	34% (Minimum)	AOAC 991.20
Ash	7.8% – 8.4 %	AOAC 945.46
Solubility Index	.125 (Maximum)	SM 15.171 Centrifugation
Phosphatase	20mU/ml (Maximum)	Charm Novalum/FDA
Antibiotics	Not found	Charm/AOAC certified
Scorched Particles	15 mg (Maximum) B pad	ADPI Sediment Test

3. **Bacteriological Requirements**

	<u>Limit</u>	<u>Methods</u>
Standard Plate Count	10,000 cfu/g (Max)	AOAC 986.33 – 989.10
E Coli	Negative /10g	AOAC 991.14
Yeast & Mold	10 cfu/g (Maximum)	AOAC 997.02
Coliform	10 cfu/g (Maximum)	AOAC 986.33 – 989.10 – 996.02
<i>Staph aureus (Coag. Positive)</i>	Negative /10 g	AOAC 2003.08
Salmonella	Negative /25g	AOAC 960801/BAM FDA

4. **Proximate Analysis**

	<u>Typical</u>
Lactose	52.1%
Minerals	8.2%
Heat Stability	>15 minutes at 120° Celsius



Product Specification

Skim Milk Powder, Extra Grade Medium Heat

Heat Stable

Approved By: Shawn Burton

Specification 50101

Date Issued: 3/10/2018

Supersedes: 1/1/2018

Good Through 12/31/2018

Color

White to light cream

Flavor

Free from objectionable flavors

**Shelf Life and Storage**

Product is good for 2 years after manufacture date. Product should be stored and shipped in a cool, dry environment with temperatures below 80°F (26°C) and relative humidity below 65%.



Product Specification

Skim Milk Powder, Extra Grade Medium Heat

Low therm

Approved By: Shawn Burton

Specification 52001

Date Issued: 3/10/2018

Supersedes: 1/1/2018

Good Through 12/31/2018

1. **Product Description:** Skim Milk Powder, Extra Grade Medium Heat is free from lumps, except those that break up readily under slight pressure. The product has a sweet and desirable flavor, may have a slight cooked and clean flavor. The color shall be white or cream and free from unnatural color.

**Composition** Skim Milk Powder is the result from removal of fat and water from milk and contains lactose, milk proteins and milk minerals in the same relative proportions as the fresh milk from which it was made. The raw milk is fresh, sweet milk produced by healthy cows, that has been pasteurized during manufacture at High Desert Milk. The Skim Milk Powder does not contain any added whey proteins or any added preservative, neutralizing agent or other chemicals.

2. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Moisture	4.0% (Maximum)	SM15.11 / InfraXact
Acidity	0.15 (Maximum)	SM 15.021
Fat	1.25 (Maximum)	AOAC 989.04
Whey Protein Nitrogen Index	1.5-5.99 mg (Minimum)	InfraXact / ADPI Method
Protein	34% (Minimum)	AOAC 991.20
Ash	7.8% – 8.4 %	AOAC 945.46
Solubility Index	.125 (Maximum)	SM 15.171 Centrifugation
Phosphatase	20mU/ml (Maximum)	Charm Novalum/FDA
Antibiotics	Not found	Charm/AOAC certified
Scorched Particles	15 mg (Maximum) B pad	ADPI Sediment Test

3. **Bacteriological Requirements**

	<u>Limit</u>	<u>Methods</u>
Standard Plate Count	10,000 cfu/g (Max)	AOAC 986.33 – 989.10
E Coli	Negative /10g	AOAC 991.14
Yeast & Mold	10 cfu/g (Maximum)	AOAC 997.02
Coliform	10 cfu/g (Maximum)	AOAC 986.33 – 989.10 – 996.02
<i>Staph aureus (Coag. Positive)</i>	Negative /10 g	AOAC 2003.08
Salmonella	Negative /25g	AOAC 960801/BAM FDA
Thermophilic Spore	<500 cfu/g	SMEDP 8.040

4. **Proximate Analysis**

	<u>Typical</u>
Lactose	52.1%
Minerals	8.2%



Product Specification

Skim Milk Powder, Extra Grade Medium Heat

Low therm

Approved By: Shawn Burton

Specification 52001

Date Issued: 3/10/2018

Supersedes: 1/1/2018

Good Through 12/31/2018

Color

White to light cream

Flavor

Free from objectionable flavors

**Shelf Life and Storage**

Product is good for 2 years after manufacture date. Product should be stored and shipped in a cool, dry environment with temperatures below 80°F (26°C) and relative humidity below 65%.



Product Specification

Skim Milk Powder, Extra Grade Medium Heat

Low therm/ Heat Stable

Approved By: Shawn Burton

Specification 52101

Date Issued: 3/10/2018

Supersedes: 1/1/2018

Good Through 12/31/2018

- Product Description:** Skim Milk Powder, Extra Grade Medium Heat is free from lumps, except those that break up readily under slight pressure. The product has a sweet and desirable flavor, may have a slight cooked and clean flavor. The color shall be white or cream and free from unnatural color.

**Composition** Skim Milk Powder is the result from removal of fat and water from milk and contains lactose, milk proteins and milk minerals in the same relative proportions as the fresh milk from which it was made. The raw milk is fresh, sweet milk produced by healthy cows, that has been pasteurized during manufacture at High Desert Milk. The Skim Milk Powder does not contain any added whey proteins or any added preservative, neutralizing agent or other chemicals.

2. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Moisture	4.0% (Maximum)	SM15.11 / InfraXact
Acidity	0.15 (Maximum)	SM 15.021
Fat	1.25 (Maximum)	AOAC 989.04
Whey Protein Nitrogen Index	1.5-5.99 mg (Minimum)	InfraXact / ADPI Method
Protein	34%(Minimum)	AOAC 991.20
Ash	7.8% – 8.4 %	AOAC 945.46
Solubility Index	.125 (Maximum)	SM 15.171 Centrifugation
Phosphatase	20mU/ml (Maximum)	Charm Novalum/FDA
Antibiotics	Not found	Charm/AOAC certified
Scorched Particles	15 mg (Maximum) B pad	ADPI Sediment Test

3. **Bacteriological Requirements**

	<u>Limit</u>	<u>Methods</u>
Standard Plate Count	10,000 cfu/g (Max)	AOAC 986.33 – 989.10
E Coli	Negative /10g	AOAC 991.14
Yeast & Mold	10 cfu/g (Maximum)	AOAC 997.02
Coliform	10 cfu/g (Maximum)	AOAC 986.33 – 989.10 – 996.02
<i>Staph aureus (Coag. Positive)</i>	Negative /10 g	AOAC 2003.08
Salmonella	Negative /25g	AOAC 960801/BAM FDA
Thermophilic Spore	<500 cfu/g	SMEDP 8.040

4. **Proximate Analysis**

	<u>Typical</u>
Lactose	52.1%
Minerals	8.2%





Product Specification

Skim Milk Powder, Extra Grade Medium Heat

Low therm/ Heat Stable

Approved By: Shawn Burton

Specification 52101

Date Issued: 3/10/2018

Supersedes: 1/1/2018

Good Through 12/31/2018

Heat Stability

>15 minutes at 120° Celsius

Color

White to light cream

Flavor

Free from objectionable flavors

**Shelf Life and Storage**

Product is good for 2 years after manufacture date. Product should be stored and shipped in a cool, dry environment with temperatures below 80°F (26°C) and relative humidity below 65%.



Product Specification

Skim Milk Powder, Extra Grade High Heat, rBST Free Standard

Approved By: Shawn Burton

Specification 60001

Date Issued: 3/10/2018

Supersedes: 1/1/2018

Good Through 12/31/2018

1. **Product Description:** Skim Milk Powder, Extra Grade High Heat is free from lumps, except those that break up readily under slight pressure. The product has a sweet and desirable flavor, may have a slight cooked and clean flavor. The color shall be white or cream and free from unnatural color.

1a. **Composition:** Skim Milk Powder is the result from removal of fat and water from milk and contains lactose, milk proteins and milk minerals in the same relative proportions as the fresh milk from which it was made. The raw milk is fresh, sweet milk produced by rBST free healthy cows, that has been pasteurized during manufacture at High Desert Milk. The skim milk powder does not contain any added whey proteins or any added preservative, neutralizing agent or other chemicals.

2. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Moisture	4.0% (Maximum)	SM15.11 / InfraXact
Acidity	0.15 (Maximum)	SM 15.021
Fat	1.25 (Maximum)	AOAC 989.04
Whey Protein Nitrogen Index	1.5 mg (Maximum)	InfraXact / ADPI Method
Protein	34% (Minimum)	AOAC 991.20
Ash	7.8% – 8.4 %	AOAC 945.46
Solubility Index	.125 (Maximum)	SM 15.171 Centrifugation
Phosphatase	20mU/ml (Maximum)	Charm Novalum/FDA
Antibiotics	Not found	Charm/AOAC certified
Scorched Particles	15 mg (Maximum) B pad	ADPI Sediment Test

3. **Bacteriological Requirements**

	<u>Limit</u>	<u>Methods</u>
Standard Plate Count	10,000 cfu/g (Max)	AOAC 986.33 – 989.10
E Coli	Negative /10g	AOAC 991.14
Yeast & Mold	10 cfu/g (Maximum)	AOAC 997.02
Coliform	10 cfu/g (Maximum)	AOAC 986.33 – 989.10 – 996.02
<i>Staph aureus (Coag. Positive)</i>	Negative /10 g	AOAC 2003.08
Salmonella	Negative /25g	AOAC 960801/BAM FDA

4. **Proximate Analysis**

	<u>Typical</u>
Minerals	8.2%
Color	White to light cream
Flavor	Free from objectionable flavors



Product Specification  
Skim Milk Powder, Extra Grade High Heat, rBST Free  
Standard  
Approved By: Shawn Burton

Specification 60001  
Date Issued: 3/10/2018  
Supersedes: 1/1/2018  
Good Through 12/31/2018

**Shelf Life and Storage**

Product is good for 2 years after manufacture date. Product should be stored and shipped in a cool, dry environment with temperatures below 80°F (26°C) and relative humidity below 65%.



Product Specification

Skim Milk Powder, Extra Grade High Heat, rBST Free

Heat Stable

Approved By: Shawn Burton

Specification 60101

Date Issued: 3/10/2018

Supersedes: 1/1/2018

Good Through 12/31/2018

1. **Product Description:** Skim Milk Powder, Extra Grade High Heat is free from lumps, except those that break up readily under slight pressure. The product has a sweet and desirable flavor, may have a slight cooked and clean flavor. The color shall be white or cream and free from unnatural color.
  - 1a. **Composition:** Skim Milk Powder is the result from removal of fat and water from milk and contains lactose, milk proteins and milk minerals in the same relative proportions as the fresh milk from which it was made. The raw milk is fresh, sweet milk produced by rBST free healthy cows, that has been pasteurized during manufacture at High Desert Milk. The skim milk powder does not contain any added whey proteins or any added preservative, neutralizing agent or other chemicals.

2. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Moisture	4.0% (Maximum)	SM15.11 / InfraXact
Acidity	0.15 (Maximum)	SM 15.021
Fat	1.25 (Maximum)	AOAC 989.04
Whey Protein Nitrogen Index	1.5 mg (Maximum)	InfraXact / ADPI Method
Protein	34% (Minimum)	AOAC 991.20
Ash	7.8% – 8.4 %	AOAC 945.46
Solubility Index	.125 (Maximum)	SM 15.171 Centrifugation
Phosphatase	20mU/ml (Maximum)	Charm Novalum/FDA
Antibiotics	Not found	Charm/AOAC certified
Scorched Particles	15 mg (Maximum) B pad	ADPI Sediment Test

3. **Bacteriological Requirements**

	<u>Limit</u>	<u>Methods</u>
Standard Plate Count	10,000 cfu/g (Max)	AOAC 986.33 – 989.10
E Coli	Negative /10g	AOAC 991.14
Yeast & Mold	10 cfu/g (Maximum)	AOAC 997.02
Coliform	10 cfu/g (Maximum)	AOAC 986.33 – 989.10 – 996.02
<i>Staph aureus</i> (Coag. Positive)	Negative /10 g	AOAC 2003.08
Salmonella	Negative /25g	AOAC 960801/BAM FDA



Product Specification

Skim Milk Powder, Extra Grade High Heat, rBST Free

Heat Stable

Approved By: Shawn Burton

Specification 60101

Date Issued: 3/10/2018

Supersedes: 1/1/2018

Good Through 12/31/2018

**4. Proximate Analysis**

	<u>Typical</u>
Lactose	52.1%
Minerals	8.2%
Heat Stability	>15 minutes at 120° Celsius
Color	White to light cream
Flavor	Free from objectionable flavors

**Shelf Life and Storage**

Product is good for 2 years after manufacture date. Product should be stored and shipped in a cool, dry environment with temperatures below 80°F (26°C) and relative humidity below 65%.



Product Specification

Skim Milk Powder, Extra Grade High Heat, rBST Free

Low Therm

Approved By: Shawn Burton

Specification 61001

Date Issued: 3/10/2018

Supersedes: 1/1/2018

Good Through 12/31/2018

1. **Product Description:** Skim Milk Powder, Extra Grade High Heat is free from lumps, except those that break up readily under slight pressure. The product has a sweet and desirable flavor, may have a slight cooked and clean flavor. The color shall be white or cream and free from unnatural color.

1a. **Composition:** Skim Milk Powder is the result from removal of fat and water from milk and contains lactose, milk proteins and milk minerals in the same relative proportions as the fresh milk from which it was made. The raw milk is fresh, sweet milk produced by rBST free healthy cows, that has been pasteurized during manufacture at High Desert Milk. The skim milk powder does not contain any added whey proteins or any added preservative, neutralizing agent or other chemicals.

2. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Moisture	4.0% (Maximum)	SM15.11 / InfraXact
Acidity	0.15 (Maximum)	SM 15.021
Fat	1.25 (Maximum)	AOAC 989.04
Whey Protein Nitrogen Index	1.5 mg (Maximum)	InfraXact / ADPI Method
Protein	34% (Minimum)	AOAC 991.20
Ash	7.8% – 8.4 %	AOAC 945.46
Solubility Index	.125 (Maximum)	SM 15.171 Centrifugation
Phosphatase	20mU/ml (Maximum)	Charm Novalum/FDA
Antibiotics	Not found	Charm/AOAC certified
Scorched Particles	15 mg (Maximum) B pad	ADPI Sediment Test

3. **Bacteriological Requirements**

	<u>Limit</u>	<u>Methods</u>
Standard Plate Count	10,000 cfu/g (Max)	AOAC 986.33 – 989.10
E Coli	Negative /10g	AOAC 991.14
Yeast & Mold	10 cfu/g (Maximum)	AOAC 997.02
Coliform	10 cfu/g (Maximum)	AOAC 986.33 – 989.10 – 996.02
<i>Staph aureus (Coag. Positive)</i>	Negative /10 g	AOAC 2003.08
Salmonella	Negative /25g	AOAC 960801/BAM FDA
Thermophilic	<500 cfu/g	SMEDP 8.040

4. **Proximate Analysis**

	<u>Typical</u>
Minerals	8.2%



Product Specification

Skim Milk Powder, Extra Grade High Heat, rBST Free

Low Therm

Approved By: Shawn Burton

Specification 61001

Date Issued: 3/10/2018

Supersedes: 1/1/2018

Good Through 12/31/2018

Color

White to light cream

Flavor

Free from objectionable flavors

**Shelf Life and Storage**

Product is good for 2 years after manufacture date. Product should be stored and shipped in a cool, dry environment with temperatures below 80°F (26°C) and relative humidity below 65%.



Product Specification

Skim Milk Powder, Extra Grade High Heat, rBST Free

Heat Stable Low Therm

Approved By: Shawn Burton

Specification 62101

Date Issued: 3/10/2018

Supersedes: 1/1/2018

Good Through 12/31/2018

1. **Product Description:** Skim Milk Powder, Extra Grade High Heat High is free from lumps, except those that break up readily under slight pressure. The product has a sweet and desirable flavor, may have a slight cooked and clean flavor. The color shall be white or cream and free from unnatural color.

1a. **Composition:** Skim Milk Powder is the result of removal of fat and water from milk and contains lactose, milk proteins and milk minerals in the same relative proportions as the fresh milk from which it was made. The raw milk is fresh, sweet milk produced by rBST free healthy cows, and has been pasteurized during manufacture at High Desert Milk. The skim milk powder does not contain any added whey proteins or any added preservative, neutralizing agent or other chemicals.

2. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Moisture	4.0% (Maximum)	SM15.11 / InfraXact
Acidity	0.15 (Maximum)	SM 15.021
Fat	1.25 (Maximum)	AOAC 989.04
Whey Protein Nitrogen Index	1.5 mg (Maximum)	InfraXact / ADPI Method
Protein	34% (Minimum)	AOAC 991.20
Ash	7.8% – 8.4 %	AOAC 945.46
Solubility Index	.125 (Maximum)	SM 15.171 Centrifugation
Phosphatase	20mU/ml (Maximum)	Charm Novalum/FDA
Antibiotics	Not found	Charm/AOAC certified
Scorched Particles	15 mg (Maximum) B pad	ADPI Sediment Test

3. **Bacteriological Requirements**

	<u>Limit</u>	<u>Methods</u>
Standard Plate Count	10,000 cfu/g (Max)	AOAC 986.33 – 989.10
E Coli	Negative /10g	AOAC 991.14
Yeast & Mold	10 cfu/g (Maximum)	AOAC 997.02
Coliform	10 cfu/g (Maximum)	AOAC 986.33 – 989.10 – 996.02
<i>Staph aureus (Coag. Positive)</i>	Negative /10 g	AOAC 2003.08
Salmonella	Negative /25g	AOAC 960801/BAM FDA
Thermophilic Spore	<500 cfu/g	SMEDP8.040

4. **Proximate Analysis**

	<u>Typical</u>
Lactose	52.1%





Product Specification

Skim Milk Powder, Extra Grade High Heat, rBST Free

Heat Stable Low Therm

Approved By: Shawn Burton

Specification62101

Date Issued: 3/10/2018

Supersedes: 1/1/2018

Good Through 12/31/2018

Minerals	8.2%
Heat Stability	>15 minutes at 120° Celsius
Color	White to light cream
Flavor	Free from objectionable flavors

**Shelf Life and Storage**

Product is good for 2 years after manufacture date. Product should be stored and shipped in a cool, dry environment with temperatures below 80°F (26°C) and relative humidity below 65%.