



**PRODUCT INFO  
& DATASHEET**

# **SKIMMED MILK POWDER**

## **LOW HEAT - MEDIUM HEAT - HIGH HEAT**

### **QUALITY**

Human consumption

### **MANUFACTURE**

SPRAY process

### **PHYSICAL CHARACTERISTICS**

Appearance : uniform particle size  
Flavour and taste : pleasant, free from burned taste  
Scorched particles : Disc B (15 mg) or better

### **CHEMICAL ANALYSIS**

Milkfat : 1.25 % max  
Moisture content : 3.7 % - 4 % max.  
Titratable acidity : 0.15 % max.  
Phosphatase test : negative  
Neutralisers : absence  
Solubility index : 1.25 ml (maximum) for low heat  
1.25 ml (maximum) for medium heat  
2.50 ml (maximum) for high heat  
Undenatured whey proteins  
mg N. per gram of powder (ADMI) : not less than 6 mg/gm for low heat  
1.51-5.99 mg/gm for medium heat  
not more than 1.5 mg/gm for high heat

### **BACTERIOLOGICAL ANALYSIS**

Bacterial estimate : 50,000 per gm (max)  
Total coliforms : negative in 0.1 gm  
Absence of pathogenic or toxic bacteria

Any information in this publication is believed to be accurate and is given in good faith, but is for the customer to satisfy himself of the suitability for his own particular purpose.  
No representation, warranty or guarantee is made to its accuracy, reliability or completeness.

**SAP INTERNATIONAL CORPORATION bvba Krekelenberg 69, B-2980 Zoersel, Belgium**  
Tel. +32-3-309.06.51 Fax. +32-3-309.19.31 Email : [info@sico.be](mailto:info@sico.be) Website : [www.sico.be](http://www.sico.be)

**SICO FEEDS**  
EVERY TIME THE *right* SOLUTION