

Compositional requirements and quality characteristics for skimmed milk powder

Parameters	Content and quality characteristics
Protein content	Minimum 34,0 % of the non-fat dry matter
Fat content	Maximum 1,00 %
Water content	Maximum 3,5 %
Titrateable acidity in ml of Deci normal sodium hydroxide solution	Maximum 19,5 ml
Lactate content	Maximum 150 mg/100 g
Additives	None
Phosphatase test	Negative, i.e., not more than 350 mU of phosphatasic activity per liter of reconstituted milk
Solubility index	Maximum 0,5 ml (24 °C)
Burnt-particles index	Maximum 15,0 mg, i.e. disc B minimum
Micro-organism content	Maximum 40 000 per gram
Detection of coliforms	Negative in 0,1 g
Detection of buttermilk (1)	Negative (2)
Detection of rennet whey (3)	None
Detection of acid whey (4)	None
Taste and smell	Clean
Appearance	White or slightly yellowish color, free from impurities and colored particles
Antimicrobial substances	Negative (5)

Skimmed milk powder is, by Regulation:

- of top quality made from cow's milk in an approved undertaking in the Union by the spray process, with a minimum protein content of 34% by weight of the fat free dry matter;
- packed in clean, dry and intact bags conforming to standard EN 770, bearing the approval number identifying the factory and the MS of production, the date of production.
- Available in bags of a net weight of 25 kg, which is suitable for use by the processing industry.