

## Hilmar™ Skim Milk Powder Regular Low Heat

Revision Date: 3/10/2017

Hilmar™ Skim Milk Powder is made by spray drying fresh skimmed, pasteurized cows' milk. All milk used for Hilmar™ milk powder is collected from dedicated, family-owned dairy farms in the United States.

### FEATURES / BENEFITS

- Good Dispersibility
- Excellent Solubility
- Bland Flavor Profile
- Low Fat Content
- Non GMO (our products are not manufactured with genetically engineered components)

### APPLICATIONS

- Confectionery and Bakery Products
- Yogurt, Ice Cream, and Sweet Condensed Milk
- Reconstituted Milk
- Fermented Milk Products
- Pediatric nutritional products designed for ages greater than 12 months

### FOOD SAFETY & CERTIFICATION

- Produced in a GFSI Designed Facility
- Kosher and Halal Certified
- HACCP
- Codex Compliant
- CDFA Plant # 06-14700

### TYPICAL COMPOSITION ANALYSIS

|                        | Value | Test Method |
|------------------------|-------|-------------|
| Protein (% as is)      | 33.4  | ISO         |
| Total Carbohydrate (%) | 54.1  | Calculation |
| Milk Fat (%)           | 0.8   | AOAC        |
| Moisture (%)           | 3.8   | AOAC        |
| Minerals (%)           | 7.9   | AOAC        |

### TYPICAL CHEMICAL ANALYSIS

|                                    | Value | Test Method |
|------------------------------------|-------|-------------|
| Titrateable Acidity (%m/v)         | <0.15 | ISO         |
| Whey Protein Nitrogen index (mg/g) | >6.0  | ADPI        |

### TYPICAL PHYSICAL PROPERTIES

|                         | Value        | Test Method |
|-------------------------|--------------|-------------|
| Bulk Density (g/ml)     | 0.6          | ADPI        |
| Insolubility Index (ml) | <1.0         | ISO         |
| Color                   | Pale Cream   |             |
| Flavor                  | Bland        |             |
| Scorched Particles      | A            | ADPI        |
| Foreign Matter          | Not Detected | ADPI        |

### TYPICAL MICROBIOLOGICAL ANALYSIS

|                                  | Value      | Test Method |
|----------------------------------|------------|-------------|
| APC (cfu/g)                      | 10,000 max | ISO         |
| Coliforms (cfu/g)                | <10        | ISO         |
| <i>E. Coli</i> (cfu/g)           | <10        | ISO         |
| Salmonella (/750g)               | Negative   | ISO         |
| Yeast (cfu/g)                    | 50 max     | ISO         |
| Mold (cfu/g)                     | 50 max     | ISO         |
| Coagulase Positive Staph (cfu/g) | <10        | AOAC        |
| Listeria (/25g)                  | Negative   | AOAC        |



## TYPICAL NUTRITIONAL ANALYSIS

| (average values for nutrition labeling per 100g) | Value |
|--|-------|
| Calories (kcal)                                  | 360   |
| Calories from Fat (kcal)                         | 4.6   |
| Total Sugars (g)                                 | 54.1  |
| Total Fat (g)                                    | 0.8   |
| Saturated Fatty Acids (acid form) (g)            | 0.34  |
| Trans Fatty Acids (acid form) (g)                | 0.02  |
| Cholesterol (mg)                                 | 24.5  |
| Dietary Fiber (g)                                | <1    |
| Protein (Nx6.38) (g)                             | 33.4  |
| Vitamin A (IU)                                   | <100  |
| Vitamin C (mg)                                   | 11.6  |
| Iron (mg)  | 0.2   |
| Sodium (mg)                                      | 358   |
| Calcium (mg)                                     | 1093  |

## ORDERING INFORMATION

| PART CODE | SHIPPING POINT  |
|-----------|-----------------|
| 401000    | Turlock, CA USA |
| 401001    | Turlock, CA USA |
| 401002    | Turlock, CA USA |
| 401003    | Turlock, CA USA |

## PHYSICAL CHARACTERISTICS

Hilmar™ Skim Milk Powder is a spray-dried, pale cream-colored powder with a bland flavor profile. It is homogeneous, free flowing and non-caking.

## PACKAGING

- Multi-wall kraft bag with a paper outer and inner plastic liner, heat-sealed.
- No staples or metal fasteners are used.
- Net Weight is 55.115 lb. (25 kg)
- Gross Weight is 55.887 lb. (25.35 kg)
- 40 and 64 bag loading options available.

## STORAGE / SHELF LIFE

Shelf life is two years from the date of manufacture in its original sealed packaging, through ideal storage conditions, which include temperatures below 25° C, relative humidity lower than 65%, and an odor-free environment away from direct sunlight. Stocks should be used in rotation, within twenty-four months.

## ALLERGEN

Contains milk.

## RECOMMENDED LABEL

Skim Milk Powder

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Regular Low Heat**

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| <b>CHEMICAL</b>                     | <b>Minimum</b> | <b>Maximum</b> | <b>Units</b> |
|-------------------------------------|----------------|----------------|--------------|
| Protein (As is)                     | 32.4           | 36.7           | % m/m        |
| Milk Protein in Milk Solids-not-fat | 34             |                | % m/m        |
| Fat                                 |                | 1.25           | % m/m        |
| Moisture                            |                | 4.0            | % m/m        |
| Titrateable Acidity                 |                | 0.15           | % m/v        |
| WPNI                                | 6.0            |                | mg/g         |

**PHYSICAL**

|                    |         |              |                  |
|--------------------|---------|--------------|------------------|
| Insolubility Index |         | 1.0          | ml               |
| Scorched Particles |         | A            | /25g             |
| Color              | Typical |              | Typical/Atypical |
| Foreign Matter     |         | Not Detected | /25g             |

**SENSORY**

|        |         |  |                  |
|--------|---------|--|------------------|
| Flavor | Typical |  | Typical/Atypical |
|--------|---------|--|------------------|

**MICROBIOLOGICAL**

|                                  |  |          |       |
|----------------------------------|--|----------|-------|
| Aerobic Plate Count              |  | 10,000   | cfu/g |
| Yeast                            |  | 50       | cfu/g |
| Mold                             |  | 50       | cfu/g |
| Coliforms                        |  | <10      | cfu/g |
| Escherichia. coli                |  | <10      | cfu/g |
| Coagulase-Positive Staphylococci |  | <10      | cfu/g |
| Salmonella                       |  | Negative | /750g |
| Listeria                         |  | Negative | /25g  |