

## Hilmar™ Skim Milk Powder Regular Medium 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

Titratable Acidity (%m/v)	<0.15	AOAC
Whey Protein Nitrogen Index (mg/g)	1.51-5.99	ADPI

### TYPICAL PHYSICAL PROPERTIES

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

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
401100	Turlock, CA USA
401101	Turlock, CA USA
401102	Turlock, CA USA
401103	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

This information is presented for consideration in the belief that it is accurate and reliable, however, no warranty, either expressed or implied, is made and no freedom from liability from patents, trademarks or other limitations should be inferred. Any data listed are averages only and are not to be considered as guarantees, expressed or implied, nor as a condition of sale.

Hilmar Ingredients is a division of Hilmar Cheese Company, Inc.

**Hilmar™ Skim Milk Powder  
Regular Medium Heat**

Revision Date: 3/10/2017

<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	1.51	5.99	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