

Hilmar™ Skim Milk Powder UHT Grade

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. Stringent quality and production standards deliver a milk powder with low thermophilic spore counts suitable for manufacturing UHT milks.

FEATURES / BENEFITS

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

APPLICATIONS

- Ultra Heat Treated Milk
- Yogurt and Ice Cream
- Fermented Milk
- Pasteurized Milk
- 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

Titrateable Acidity (%m/v)	<0.15	ISO
Whey Protein Nitrogen index (mg/g)	5.0	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
Thermophilic Spores (cfu/g) [106°C/30 min]	<100	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
401200	Turlock, CA USA
401201	Turlock, CA USA
401202	Turlock, CA USA
401203	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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Hilmar Ingredients is a division of Hilmar Cheese Company, Inc.

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CHEMICAL	Minimum	Maximum	Units
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	4.5		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
Thermophilic Aerobic Spores [106°C/30min]	100	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