

CERTIFICATE OF ANALYSIS (COA)

PRODUCT DESCRIPTION

SKIMMED MILK POWDER, no sugar or other sweetening matters added, moisture <4%, packaging 25 kg protected PP

PHYSICAL PARAMETRES

Colour	Homogenous Creamy white to Light Yellow
Odour	Clean with typical milk note
Storage Condition	24 months at <25 C & <85% RH
Appearance	Fine powder without lumps, burnt particles or foreign particles
Halal Certificate	Compliance

CHEMICAL PARAMETERS

Moisture, %	Max.5,0
Fat, %	Max.1,5
Protein, %	34
Acidity (%LA)	0.126-0,180
Lactose, %	47,0-54,0
SNF,%	min 93,5
TS,%	min 95,0
pH (10% solution)	6,6-6,8
WPNI mg/g	min 6,0
Solubility Index, cm3 or raw sludge, max%	0,2
Alcool test (10% solution)	Negative

MICROBIOLOGICAL PARAMETERS

Coliforms (Cfu/g)	Absent
Total Bacterial Count (Cfu/g)	Max. 25,000
Yeast & Mold (Cfu/g)	Absent
Thermophilic & Mesophilic spores Count (Cfu/g)	Max.200
E. coli / g	Absent
Staphylococcus Cog +ve/g	Absent
Salmonella / 750g	Negative
Listeria /25g	Negative