

CERTIFICATE OF ANALYSIS (COA)

PRODUCT DESCRIPTION

FULL FAT MILK POWDER, no sugar or other sweetening matters added, moisture 4%

PHYSICAL PARAMETERS

Colour	Homogenous Creamy white to Light Yellow
Odour	Clean with typical milk note
Storage Condition	12 months at <25 C & <85% RH
Appearance	Fine powder without lumps, burnt particles or foreign particles
Halal Certificate	Compliance

CHEMICAL PARAMETERS

Moisture, %	Max.4.0
Fat, %	Min.28
Protein, %	34 (SOLID NON FAT)
Acidity (%LA)	0.126-0,180
Insolubility Index (ml)	Max. 0.5
Scorched Particles /25g	Max. B Disc
Inhibitory Substances /Antibiotic residues	Absent

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