

## Skim Milk Powder (Low Heat) Saputo

### Description:

A dry, free flowing powder, made by spray drying sweet, fresh skim milk. Colour is white to light cream, free of any off-coloured (brown) specks. Product is Kosher certified

### Chemical Information:

Moisture:	< 4.0%
Fat:	< 1.2%
Titratable Acidity:	0.11 - 0.15%
Solubility Index:	< 1.0 mL
Sediment Disc:	< 2 (15.0 mg)
WPN (mg/g):	> 6.0 mg/g
Typical Range: Protein (n x 6.38):	34.0 – 36.0%
Carbohydrate (Lactose):	51.0%

### Microbiological Information:

Total Plate Count	< 50,000/g
Coliforms (MPN/g)	< 10/g
D.M.C.C.:	< 100M
Yeast & Mold (cfu/g)	< 10/g
Salmonella:	Negative in 200 g

### Nutritional Information (per 100 g serving):

Energy	350 Cal/1500 kJ
Protein	34 g
Fat	1.0 g
Carbohydrate	51.0 g



**Packaging and Storage:**

Available in 25-kilogram net, 2 mil polyethylene liner with 3-ply outer kraft paper bag. Clean, cool, dry storage. Avoid direct sunlight. Optimum 16 - 21 °C (60 – 70 °F)

**Shelf life under recommended storage conditions:**

18 months from date of manufacture