

Product Description

Spray dried Nonfat Dry Milk Low Heat is the powder resulting from the removal of fat and water from fresh milk from cows. The product shall be made from fresh, sweet milk to which no preservative, alkali, neutralizing agent or other chemical has been added and which has been pasteurized.

Ingredient and Allergen Statement

Contains milk

Regulatory and Compliance

21 CFR 131.125

Product is in strict compliance with Halal.

Microbiological Standards

	Units	Maximum	Method
Aerobic Plate Count	cfu/g	<10,000	Petrifilm
Coliform	cfu/g	<10	Petrifilm
Salmonella	750/g	Not Detected	FDA-BAM

Chemical and Physical Standards

	Units	Min	Max	Method
Protein (Typical analysis)	% as is	34	37	Kjeldahl/NIR
Moisture	%		4.0	IDF/NIR
Fat	%		1.25	IDF/NIR
Titrateable Acidity	%		0.15	ADPI
WPNI - Low Heat	mg	6.0		SMEDP
Scorched Particles	mg		15 (B)	ADPI
Solubility Index	ml		1.2	ADPI

Sensory Standards

Flavor	Clean, bland, sweet
Odor	Fresh, no off odors
Color	White to light cream
Appearance	Powder, free of lumps

Antibiotics

All raw milk used in the manufacture of products has been screened and tested “Not Found” for drug residues according to the FDA Pasteurized Milk Ordinance (PMO) – Appendix “N” (latest revision)

Quality Assurance

Products are manufactured under strict quality assurance procedures which are enforced at all times. Manufacturing plants are subject to rules and regulations of the United States Food and Drug Administration (FDA), the United States Department of Agriculture (USDA) and the Department of Food and Agriculture (DFA). Precautions are taken at all steps during manufacture, storage, and distribution to ensure product quality and food safety.

Labeling and Traceability

Packaging contains sufficient details to provide full product traceability. Manufacturers lot code details can be found on DairyAmerica website (www.dairyamerica.com/cooperative).

Storage and Handling

Product is packaged in approved poly lined 2200lb super sacks without the use of staples or metal fasteners. Milk Powder is Hygroscopic and can absorb odors, therefore adequate protection is necessary. It is recommended that product is stored at 80°F or less, with relative humidity of 65% or less, and in an odor free environment. Stocks should be used in rotation preferably within 12 months of manufacture or as dictated by the expiration date labeled on the product.



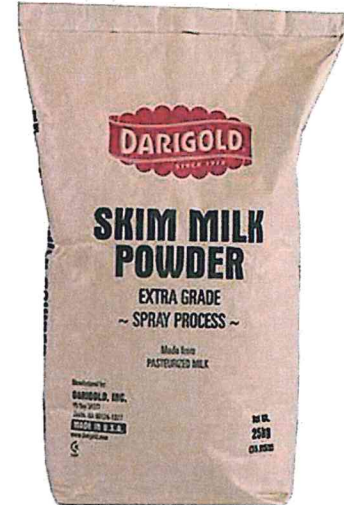
SKIM MILK POWDER

“SERVICE IS OUR FIRST INGREDIENT”

LOW HEAT CODEX
EXTRA GRADE

DESCRIPTION:

Skim Milk Powder, Low Heat is a Skimmed Milk Powder that meets composition standards defined in Codex Stan 207-1999. It is obtained by skimming milk and standardizing the protein by addition of ultrafiltered skimmed milk permeate to 34% min. (w/w) milk solids not fat basis. The standardized milk is then pasteurized, evaporated, and spray dried. The resulting powder is white to light cream color, free of hard lumps, with a sweet, clean flavor.



PHYSICAL / CHEMICAL

PROTEIN	34.0% (MIN.) - MSNF BASIS	ADPI 916 (2002)
CARBOHYDRATE	50.0% - 56.0%	BY DIFFERENCE
FAT	1.25% (MAX.)	ADPI 916 (2002)
ASH	8.5% (MAX.)	ADPI 916 (2002)
MOISTURE	4.0% (MAX.)	ADPI 916 (2002)
SCORCHED PARTICLES	DISC B, 15.0 mg (MAX.)	ADPI 916 (2002)
WHEY PROTEIN NITROGEN	≥6.0 mg (MIN.)	ADPI 916 (2002)
TITRATABLE ACIDITY	0.15% (MAX.)	ADPI 916 (2002)
SOLUBILITY INDEX	1.25 ml (MAX.)	ADPI 916 (2002)

MICROBIOLOGICAL

STANDARD PLATE COUNT	10,000 cfu/g (MAX.)	SMEDP 17TH EDITION	PETRI FILM METHOD
COLIFORM	10 cfu/g (MAX.)	SMEDP 17TH EDITION	PETRI FILM METHOD
SALMONELLA	NEG/1,500g (PER DAYLOT)	FDA-BAM	DUPONT BAX (PCR-BASED)
COAGULASE POSITIVE STAPHYLOCOCCI	NEG/g	FDA-BAM	LATEX AGGLUTINATION

AMERICAN DAIRY PRODUCTS ASSOCIATION BULLETIN 916 2002
STANDARD METHODS FOR EXAMINATION OF DAIRY PROD. 17TH EDN.
FDA BACTERIOLOGICAL ANALYTICAL MANUAL 2001

INGREDIENTS:

Skimmed milk and ultrafiltered skimmed milk permeate (Milk).

PACKAGING:

The product is packaged in a 25 kg net weight multi-walled kraft paper bag with polyethylene liner.

SHIPPING & STORAGE:

Product should be shipped and stored in a cool, dry environment, protected from moisture and foreign odors. Shipping and storage temperatures should be a maximum of 80°F (27°C) with relative humidity below 65%.

SHELF LIFE:

Two years from date of manufacture when kept at recommended storage conditions.

CERTIFICATIONS/APPROVALS:

Product is Kosher and Halal certified. Manufacturing facilities are EU approved.

THE INFORMATION CONTAINED HEREIN IS TO OUR KNOWLEDGE TRUE AND CORRECT AND PRESENTED IN GOODFAITH. HOWEVER, NO WARRANTY OR GUARANTEE IS IMPLIED OR INFERRED.

Version 14.01.31 : Revision 18.04.03

ALLERGEN INFORMATION

ALLERGEN	PRESENT IN THE PRODUCT?	IN WHAT FORM?	PRESENT IN OTHER PRODUCTS MANUFACTURED ON THE SAME LINE?	PRESENT IN THE SAME MANUFACTURING FACILITY?
MILK	YES	SKIM MILK POWDER	YES	YES
EGGS	NO	N/A	NO	NO
PEANUTS	NO	N/A	NO	NO
TREE NUTS	NO	N/A	NO	NO
SOY	NO	N/A	NO	NO
WHEAT	NO	N/A	NO	NO
SHELLFISH	NO	N/A	NO	NO
FISH	NO	N/A	NO	NO
SEEDS	NO	N/A	NO	NO
MSG	NO	N/A	NO	NO
SULFITES	NO	N/A	NO	NO
YELLOW #5	NO	N/A	NO	NO
MUSTARD	NO	N/A	NO	NO
GLUTEN	NO	N/A	NO	NO

NUTRITION

NUTRIENTS	AMOUNT PER 100 GRAMS
CALORIES	357
CALORIES FROM FAT	6
TOTAL FAT (G)	0.7
SATURATED FAT (G)	0.4
TRANS FAT (G)	0.02
CHOLESTEROL (MG)	21
SODIUM (MG)	533
TOTAL CARBOHYDRATE (G)	54.9
TOTAL SUGAR [LACTOSE] (G)	54.9
ADDED SUGAR (G)	0.0
PROTEIN (G)	32.7
VITAMIN A (IU)	13
VITAMIN C (MG)	9.0
VITAMIN D (IU)	0
CALCIUM (MG)	1,414
IRON (MG)	0.29
POTASSIUM (MG)	1,631
ASH (G)	7.9
ORGANIC ACIDS (G)	0.1
DIETARY FIBER (G)	0.0
MOISTURE (G)	3.7

LOT CODING EXAMPLE

1011821301:

101	18	213	01
(3 DIGITS) DARIGOLD PLANT ID	(2 DIGITS) PRODUCTION YEAR	(3 DIGITS) PRODUCTION JULIAN DATE	(2 DIGITS) SUBLOT NUMBER



MANUFACTURING LOCATIONS:

	DARIGOLD PLANT #	USDA #
LYNDEN, WA	101	#53-03
JEROME, ID	105	#16-50
SUNNYSIDE, WA	102	#53-09

ORDER INFORMATION

ITEM #	ITEM DESCRIPTION	PALLET CONFIGURATION	BAG/TOTE SIZE	MANUFACTURING LOCATIONS
310724	25KG X-GR SMP CDX LH	50 BAGS PER PALLET	25KG BAGS	LYNDEN, JEROME, SUNNYSIDE

Headquartered in Seattle, Washington, Darigold, Inc. is the marketing and processing subsidiary of Northwest Dairy Association, which is a farmer owned cooperative. With over \$2 billion in annual sales, Darigold ships milk from over 500 farms across six US states. We produce a full line of dairy products for retail, food service, ingredient and specialty markets, and operate 11 dairy processing plants throughout the Northwest United States. For more information visit www.darigoldingredients.com.



NONFAT DRY MILK

“SERVICE IS OUR FIRST INGREDIENT”

LOW HEAT
GRADE A

DESCRIPTION:

Nonfat Dry Milk is obtained by pasteurizing, condensing, and drying skim milk. It is a uniform white to light cream color, free from hard lumps, with a sweet, clean, dairy flavor. The product conforms to the current definition and standard of identity 21CFR131.125.

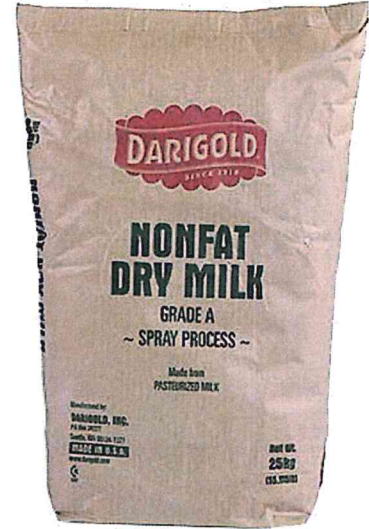
PHYSICAL / CHEMICAL

PROTEIN	34.0% - 38.0%	ADPI 916 (2002)
CARBOHYDRATE	48.0% - 55.0%	BY DIFFERENCE
FAT	1.25% (MAX.)	ADPI 916 (2002)
ASH	7.0% - 9.0%	ADPI 916 (2002)
MOISTURE	4.0% (MAX.)	ADPI 916 (2002)
SCORCH PARTICLES	DISC B, 15.0 mg (MAX.)	ADPI 916 (2002)
WHEY PROTEIN NITROGEN	≥6.0 mg (MIN.)	ADPI 916 (2002)
TITRATE ACIDITY	0.15% (MAX.)	ADPI 916 (2002)
SOLUBILITY INDEX	1.2 ml (MAX.)	ADPI 916 (2002)

MICROBIOLOGICAL

STANDARD PLATE COUNT	10,000 cfu/g (MAX.)	SMEDP 17TH EDITION	PETRI FILM METHOD
COLIFORM	10 cfu/g (MAX.)	SMEDP 17TH EDITION	PETRI FILM METHOD
SALMONELLA	NEG/1,500g (PER DAYLOT)	FDA-BAM	DUPONT BAX (PCR-BASED)
COAGULASE POSITIVE STAPHYLOCOCCI	NEG/g	FDA-BAM	LATEX AGGLUTINATION

AMERICAN DAIRY PRODUCTS ASSOCIATION BULLETIN 916 2002
STANDARD METHODS FOR EXAMINATION OF DAIRY PROD. 17TH EDN.
FDA BACTERIOLOGICAL ANALYTICAL MANUAL 2001



INGREDIENTS:

Nonfat milk (Milk).

PACKAGING:

The product is packaged in a multi-walled kraft paper bag with polyethylene liner or a lined or unlined tote.

SHIPPING & STORAGE:

Product should be shipped and stored in a cool, dry environment, protected from moisture and foreign odors. Shipping and storage temperatures should be a maximum of 80°F (27°C) with relative humidity below 65%.

SHELF LIFE:

Two years from date of manufacture when kept at recommended storage conditions.

CERTIFICATIONS/APPROVALS:

Product is Kosher and Halal certified. Manufacturing facilities are EU approved.

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Version 14.01.31 : Revision 18.02.20

ALLERGEN INFORMATION

ALLERGEN	PRESENT IN THE PRODUCT?	IN WHAT FORM?	PRESENT IN OTHER PRODUCTS MANUFACTURED ON THE SAME LINE?	PRESENT IN THE SAME MANUFACTURING FACILITY?
MILK	YES	NONFAT DRY MILK	YES	YES
EGGS	NO	N/A	NO	NO
PEANUTS	NO	N/A	NO	NO
TREE NUTS	NO	N/A	NO	NO
SOY	NO	N/A	NO	NO
WHEAT	NO	N/A	NO	NO
SHELLFISH	NO	N/A	NO	NO
FISH	NO	N/A	NO	NO
SEEDS	NO	N/A	NO	NO
MSG	NO	N/A	NO	NO
SULFITES	NO	N/A	NO	NO
YELLOW #5	NO	N/A	NO	NO
MUSTARD	NO	N/A	NO	NO
GLUTEN	NO	N/A	NO	NO

NUTRITION

NUTRIENTS	AMOUNT PER 100 GRAMS
CALORIES	357
CALORIES FROM FAT	6
TOTAL FAT (G)	0.7
SATURATED FAT (G)	0.4
TRANS FAT (G)	0.02
CHOLESTEROL (MG)	21
SODIUM (MG)	533
TOTAL CARBOHYDRATE (G)	52.2
TOTAL SUGAR [LACTOSE] (G)	52.2
ADDED SUGAR (G)	0.0
PROTEIN (G)	35.4
VITAMIN A (IU)	13
VITAMIN C (MG)	9.0
VITAMIN D (IU)	0
CALCIUM (MG)	1,414
IRON (MG)	0.29
POTASSIUM (MG)	1,631
ASH (G)	7.9
ORGANIC ACIDS (G)	0.1
DIETARY FIBER (G)	0.0
MOISTURE (G)	3.7

LOT CODING EXAMPLE

1031821301:

103	18	213	01
(3 DIGITS) DARIGOLD PLANT ID	(2 DIGITS) PRODUCTION YEAR	(3 DIGITS) PRODUCTION JULIAN DATE	(2 DIGITS) SUBLot NUMBER

MANUFACTURING LOCATIONS:

CALDWELL, ID	-----	103	-----	#16-16
CHEHALIS, WA	-----	100	-----	#53-11
JEROME, ID	-----	105	-----	#16-50
SUNNYSIDE, WA	-----	102	-----	#53-09

DARIGOLD PLANT

USDA



ORDER INFORMATION

ITEM #	ITEM DESCRIPTION	PALLET CONFIGURATION	BAG/TOTE SIZE	MANUFACTURING LOCATIONS
310015	25KG GR-A NFDm LH	50 BAGS PER PALLET	25KG BAGS	CALDWELL, JEROME CHEHALIS, SUNNYSIDE
310460	50LB GR-A NFDm LH	50 BAGS PER PALLET	50LB BAGS	CALDWELL
310086	2200LB GR-A NFDm LH	TOTES	2200LB TOTE	JEROME, CHEHALIS
310620	3000LB GR-A NFDm LH	TOTES	3000LB TOTE	JEROME

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Especificaciones del Producto

Especificaciones Químicas

	Límites	Métodos de Referencia
Materia Grasa (g/100 g)	Mín. 26,0	ISO 1736:2008 IDF 9:2008 4 th Ed.
Proteína (g/100 g)	Mín. 24,5	ISO 8968-1:2014 IDF 20-1:2014
Proteína/SNG (g/100 g)	Mín. 34,0	ISO 8968-1:2014 IDF 20-1:2014
Humedad (g/100 g)	Máx. 3,5	IDF 26:1993
Cenizas (g/100 g)	Valor típico 5,7	AOAC 18 th Ed. 2010 930.30
Lactosa (g/100 g)	Valor típico 37,7	ISO 22662:2007 IDF 198:2007
Acidez Titulable (g. Ác. Láctico/100 g)	Máx. 1,2	ISO 6091:2010 IDF 86:2010
Acidez Titulable (mL NaOH 0,1 N/10 g, sólidos no grasos)	Máx. 18,0	ISO 6091:2010 IDF 86:2010
WPNI (mg/g)	1,5 < wpni < 6,0	ADPI Bulletin 916

Especificaciones Físicas

	Límites	Métodos de Referencia
Índice de Insolubilidad (mL)	Máx. 1,0	ISO 8156:2005 IDF 129:2005
Partículas Quemadas (disco)	Máx. B	ADPI Bulletin 916

Especificaciones Microbiológicas

	Límites	Métodos de Referencia
Microorganismos Aerobios Mesófilos (ufc/g)	Máx. 10000	ISO 4833-1:2013
Coliformes Totales a 30°C (fg)	Ausencia	ISO 4831:2006
Enterobacterias (ufc/g)	Máx. 10	ISO 21528-2:2004
<i>Staphylococcus Coagulasa Positiva</i> (fg)	Ausencia	ISO 6888-3:2003
Hongos y Levaduras (ufc/g)	Máx. 50	ISO 6611:2004 IDF 94:2004
<i>Salmonella spp.</i> (/25 g)	Ausencia	VIDAS Salmonella Easy (SLM)
Sustancias Inhibidoras	Negativo	Delvotest®

Especificaciones Sensoriales

	Puntaje	Métodos de Referencia
Aspecto	Mín. 3	ISO 22935-3:2009 IDF 99-3:2009
Sabor	Mín. 3	

Elaborador

Elaborado por Cooperativa Nacional de Productores de Leche (CONAPROLE) en Plantas Industriales autorizadas.

Presentación	Planta Industrial	Nº Registro Nacional
Granel 25 kg	Planta Nº 7 - Complejo Industrial Florida - UY 117	1395/12
	Planta Nº 8 - Complejo Industrial Villa Rodriguez - UY 116	1395/705
	Planta Nº 16 - UY 109	1395/707
Granel Big Bag	Planta Nº 8 - Complejo Industrial Villa Rodriguez - UY 116	1395/705