
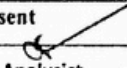




SPECIFICATION SHEET

Date – 05.06.2024			
Product		:- Whole Milk Powder	
Batch No.		:- 4MP033GS	
Date of Mfg.		:- 02 JUNE 2024	
Sr.no	Parameter	Standards	Result
Physical & Chemical Parameter:			
1	Description	-	Creamy White in color with uniform composition free from lumps, Scorch Particles & extraneous matter
2	Taste & Flavour	-	Sweet and Clean
3	Colour	-	Off white to light cream
4	Moisture (by mass) % by mass	4.00 (Max)	2.98
5	Bulk Density (g/ml)	-	0.52
6	Scorch Particles	DISC B	DISC - B
7	Titratable Acidity (ml of 0.1 N NaOH / 10 gm solid not fat)	0.15 % (Max)	0.10
8	Insolubility Index (ml)	2.00 (Max)	0.20 (R)
9	Milk Proteins % by mass (in milk solid non-fat)	34.00 (Min)	34.46
10	Fat %	26.00 (Min)	26.30
11	Ash (on dry basis) % by mass	7.30 (Max)	6.01
12	Whey Protein Nitrogen Index (WPNI) mg/g	2.8 - 6.0	4.90
13	pH	>6.5	6.71
Microbiological Parameter:			
14	Aerobic Plate count cfu /g	40000 (Max)	8000
15	Coliforms /01 g	Absent	Absent
16	Salmonella / 25 g	Absent	Absent
17	Yeast & Mould cfu	Absent	Absent
18	E.coli/g	Absent	Absent
19	Listeria monocytogenes /g	Absent	Absent
20	Aerobic spore count (B.cereus)/g	100 (Max)	10
21	Anaerobic spore count (Clostridium perfringens)/g	10 (Max)	Absent
22	Staphylococcus aureus/g	Absent	Absent
 Manager (Q.A.)		 Analyst	