	UN RATIONS STANDARD	DATE: 30/10/2011
	DAIRY MILK DRIED	ED N°: 01
	CODE: UNSTD-COM 1154	Page: 1 of 2

PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME:

Dried Whole Milk

2. DESCRIPTION

Milk powder obtained by partial removal of water from milk.

The fat and/or protein content of the milk may have been adjusted, only to comply with the chemical requirements (Section 5 of this Standard) by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted.

Canned product.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Cow's milk

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

PERCENTAGE

Milk retentate: Product obtained concentrating milk protein by ultrafiltration of milk.

To comply with chemical criteria

Milk permeate: Product obtained by removing milk proteins and milkfat from milk.

To comply with chemical criteria

Milk Cream

To comply with fat percentage

Lactose

To comply with technical criteria

Permitted additives

See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Listeria monocytogenes

m=Absent in 25 g.

Salmonella spp.

m=Absent in 25 g.

Total Plate Count

n=5, c=2, m=10⁴ cfu/g, M=4x10⁴ cfu/g

Hygiene Parameters

MAXIMUM LIMITS

Total *enterobacteriaceae*

n=5, c=0, m= 10 cfu/g, M=10 cfu/g

Staphylococcus aureus

n=5, c=2, m=10 cfu/g., M=100 cfu/g


5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1

≤ 0.5µg/kg

	UN RATIONS STANDARD	DATE: 30/10/2011
	DAIRY MILK DRIED	ED Nº: 01
	CODE: UNSTD-COM 1154	Page: 2 of 2

QUALITY PARAMETERS

LIMITS

Milk fat content	26%- 42%
Milk Protein in milk solids non-fat	≥ 34%
Moisture	< 5%

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Storage Temperature	Ambient
Odour or flavour	Fresh and free of foreign odours.
Colour	White powder
Foreign matter	Free from any impurity.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT

Energy	510 Kcal
Proteins	25 g
Carbohydrates	39 g
Fats	26 g

8. PACKAGING

PARAMETER

LIMITS

Primary packaging	Can food grade or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 3 KG
Warranty at deliver location	4 months

9. LABELLING

- UNSTD- GEN-02 "UN Product labelling"

10. OTHER REQUIREMENTS

- CODEX CAC/RCP 57-2004: "Code of Hygienic practices for milk and milk products"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"