

PRODUCT Dry Whole Milk (DWM)

PRODUCT DEFINITION Dry Whole Milk usually is obtained by the removal of water from pasteurized milk, which also may have been homogenized. Alternatively, DWM may be obtained by blending fluid, condensed or nonfat dry milk with liquid or dry cream or with fluid, condensed or dry milk, provided the resulting DWM is equivalent in composition. It contains not less than 26% but less than 40% milkfat (by weight) on an "as is" basis and not more than 5% moisture (by weight) on a milk solids-not-fat basis. Optionally, it may be fortified with either Vitamins A or D, or both. The primary DWM products are those having 26.0% and 28.5% milkfat.

Typical Compositional Range

PRODUCT APPLICATIONS	Protein.....	24.5 – 27.0%
	Carbohydrates.....	36.0 – 38.5 % (Min)
ANALYTICAL INFORMATION	Moisture.....	2.0 - 4.5%
	Fat.....	26.0 – 28.5%
	Ash.....	5.5 – 6.5%
	Color.....	white to light cream/natural color
	Titrateable Acidity.....	0.15% (max)
	Scorched Particles....	7.5mg – 15.0 mg
	Flavor.....	clean and pleasing
MICROBIOLOGICAL INFORMATION	Solubility Index.....	1.2 ml (max)
	Standard Plate Count/g	10,000/g, maximum
	Listeria.....	Negative
	Coliform/g.....	10/g, maximum
	Salmonella.....	Negative

STORAGE & SHIPPING Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidities below 65%. Stocks should be rotated and utilized within 6 to 9 months.

PACKAGING Multiwall kraft bags with polyethylene inner liner or other approved closed container. (i.e. "tote bins," etc.)

Note: This is a typical product specification. Alternatives to the standard are available upon request.

