

**PRODUCT** Nonfat Dry Milk (NDM)

**PRODUCT DEFINITION** Nonfat Dry Milk is obtained by the removal of water from pasteurized skim milk. It contains not more than 5% moisture (by weight) and not more than 1.5% milkfat (by weight) unless otherwise indicated.

**PRODUCT APPLICATIONS** Fluid milk fortification, frozen desserts, cheese, yogurt, dairy beverages, bakery products, custards, gravies, sauces, frozen foods, packaged dry mixes, processed meats, soups, infant formulas, snack foods, cosmetics

**ANALYTICAL INFORMATION**

Typical Compositional Range

Protein.....	34.0 – 37.0%
Carbohydrates.....	49.5 – 52.0 %
Moisture.....	3.0 - 4.0%
Fat.....	0.6 – 1.25%
Ash.....	8.2 – 8.6%
Color.....	white to light cream/natural color
Titrateable Acidity.....	0.15% (max)
Scorched Particles...	7.5mg – 15.0 mg
Flavor.....	clean and pleasing
Solubility Index.....	1.2 ml (max)

**MICROBIOLOGICAL INFORMATION**

Standard Plate Count/g	10,000/g, maximum
Listeria.....	Negative
Coliform/g.....	10/g, maximum
Salmonella.....	Negative

**STORAGE AND 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 1 to 1 1/2 years.

**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.



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