

WHOLE MILK POWDER 26%

Specification code: 6001-25P

Version 8, 25 July 2023



Applications:

ProviCo's Whole Milk Powder is produced from fresh Australian cow's milk, with only the water removed. It has been pasteurised, evaporated and spray dried.

It is suited for

- Bakery, Chocolate and Confectionary products.
- Beverages, desserts
- Ice cream and Recombination

Ingredients:

Full Cream Milk.

Certificates & Registrations

- Dept. of Agriculture and Water Resources(Export)
- DFSV (Dairy Food Safety Victoria)
- HALAL
- BRC, FDA

Allergen Status:

Contains milk.

Product origin:

Made in Australia.



WHOLE MILK POWDER

ProviCo Australia Pty Ltd
50 Drummond Street,
Dennington, Victoria, 3280
Australia

25KG NET

MADE IN AUSTRALIA

Packaging & Shelf Life:

Multiwall Kraft Paper Bag with Poly-inner liner (heat sealed).

Net weight - 25Kg.

Best before - 24 months from date of manufacture.

Gas Flushed.

Bulk Bag option available.

Bag Coding:

Bags are ink jet coded with Establishment number, batch number, bag number, date of manufacture, best before date and product description (WMP).

Regulatory Compliance:

ProviCo is BRC certified and holds Dairy Food Safety Victoria licencing and Department of Agriculture export eligibility certification.

Storage Instructions:

Product should be stored in a cool dry area, away from direct exposure to sunlight.

Product Testing:

Australian Standard Methods are used for all analysis tests and conducted at an independent NATA registered laboratory.

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CHEMICAL – PHYSICAL PARAMETERS

	Typical	Standard	Reference Method	Testing (Internal/External)
Moisture	3.0%	4.0% max	AS 2300.1.1 -2008	Internal
Fat	26.8%	26.0% min	AS 2300.1.3 - 2008	Internal
Protein (TN x 6.38)	24.8%	24.0% min (codex)	AS 2300.1.2.1 - 1991	Internal
Titrateable Acidity	0.11%	0.15% max	Niro No. B 7a	Internal
Insolubility Index	0.4 ml	0.5 ml max	AS 2300.4.4 - 1994	External
Scorched particles	Disc A	Disc B/32.5g or better	AS 2300.4.5 - 1994	Internal
Inhibitory substances		0.003 ug/ml max	DELVO SP-NT	Internal
Phosphatase		2 ug p'n-phen/ml max	AS 2300.1.10 - 2008	External
Flavour and Odour		Good, typical milk like	AS 2300.4.2 - 1994	Internal
Appearance and Colour		Creamy white to white, free flowing powder	AS 2300.4.2 - 1994	Internal

MICROBIOLOGICAL PARAMETERS

Total Plate Count	500	5,000 cfu/g max	AS 5013.5	External
Coliforms	<10	10 cfu/g max	AS 5013.4	External
E.coli	<10	10 cfu/g max	AS 5013.4	External
Salmonella	Not detected	Absent/375 g	AOAC 2003.09	External
Yeast and Mould	<10	50 cfu/g max	ISO 6611 IDF 94	External
Staphylococci Coagulase positive	<10	10 cfu/g max	AS 5013.12.1-2004	External