



Kluman and Balter Limited

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Product Specification

Product	: Skimmed Milk Powder		
Size / Weight	: 25kg		
K & B Code	: 150010		
Date	: 08.02.17	Issue	: 10
Reason for issue	: Shelf life amended		

1. Product Description: A free flowing, creamy white coloured powder, obtained by spray drying fresh pasteurized skimmed milk. May be reconstituted in ration 1 part powder to 10 parts water.

2. Analytical Standards:

2.1. Chemical:

Parameter	Target Value	Limits	Method / Frequency
Protein	34%		IDF 20B
Fat	1.25%max		IDF 9C
Lactose	52%	+/- 2.5%	Luff SCHOORL
Ash	7.9	+/- 0.2%	ADPI
Moisture	4.0% max		IDF 26
pH	6.4 – 6.9		10% solution at 25°C
Acidity (as lactic acid)	0.15%		10% solution

2.2. Physical, including allowable contaminants and levels and organoleptic attributes:

Parameter	Target Value	Limits	Method / Frequency
Organoleptic	Fresh, clean taste, free from off-odours		10% solution at 25°C
Appearance	Off white, free flowing milk powder		Visual
Searched Particles	Disc A	Disc B max	ADPI
Bulk density		0.5 – 0.8 g/ml	

2.3. Microbiological:

Parameter	Target Value	Limits	Method / Frequency
Total Plate Count	<10,000 cfu	>50,000 cfu	IDF 100A
Enterobacteriaceae	Absent in 0.1g	Detected in 0.1g	ICMSF
E. coli	Absent in 1g	Detected in 1g	ICMSF
Salmonella	Absent in 50g	Detected in 50g	AOAC 989
Coagulase +ve Staphs.	Absent in 50g	Detected in 50g	IDF 60A
Yeasts & Moulds	<10 cfu	200 cfu	

3. Metal Detection:

Non-Ferrous:	4.0mm	Ferrous:	4.0mm	Stainless Steel:	5.5mm
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Frequency of metal checking metal detector:

4. Nutrition: (Analyzed results from processor)

Typical Values per 100g (as supplied)	
Energy, Kcals	355
Energy, Kjoules	1500
Protein	32g
Fat	1.0g
of which saturates	0.8g
of which mono-unsaturates	-
of which poly-unsaturates	-
Trans fatty acid	0.04g
Carbohydrate	54.0g
of which sugars	54.0g
of which starch	-
Sodium	400mg
Fibre	0g

5. Shelf Life:

Shelf life from date of production: 18 or 24 months, dependent upon packer.

6. Storage and Transport Conditions:

6.1. Storage Conditions: Dry, ambient conditions

6.2. Transport Conditions: Dry, ambient conditions.

7. Packaging

7.1 Primary Packaging: (unit of sale) –

Dimensions (L x W x H) mm: mm: 800 x 450 x 110mm

Material and closure: Multi-ply polylined paper sack, liner is heat sealed, paper outer is closed with cotton stitching.

Weight of primary packaging: 300g

Label position:

Label information: Batch, product

Coding information and example:

7.2 Secondary Packaging:

Dimensions (L x W x H) mm: n/a

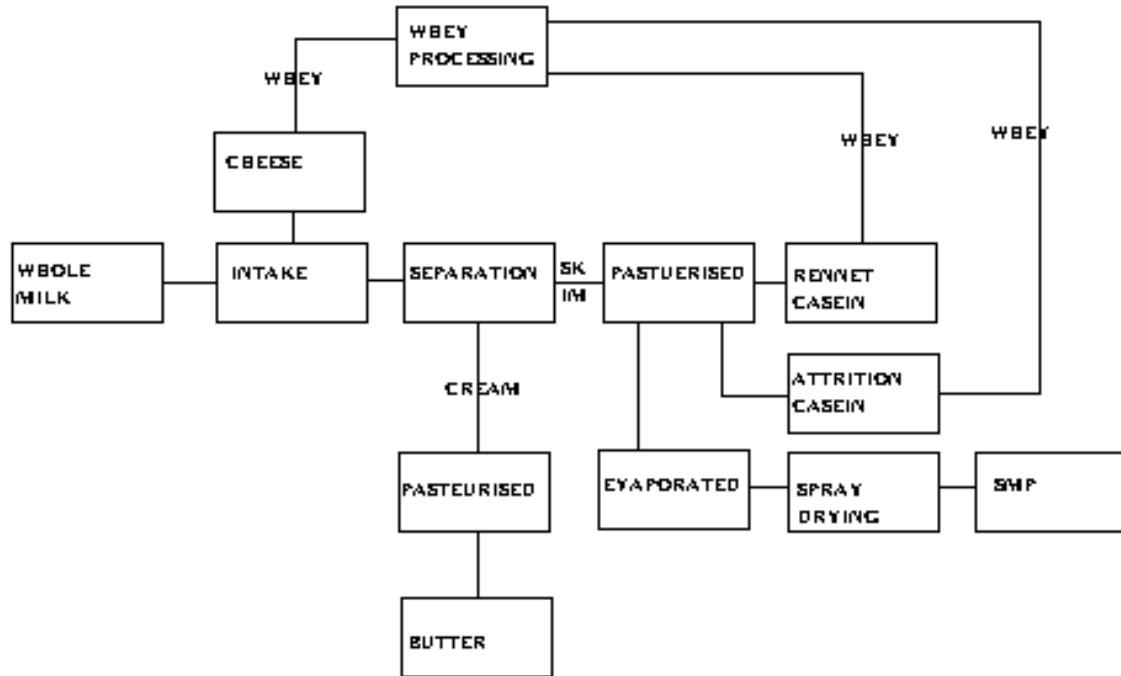
Material and closure: Polypropylene shrink wrap

Weight of secondary packaging: n/a

Label position: n/a

Label information: n/a

11. Flow diagram of manufacturing process, showing critical control points:



NB - FOR FCMP THE SEPARATION STAGE IS NOT CARRIED OUT

NB - FOR BMP, REPLACE WHOLE MILK WITH BUTTERMILK AND MISS OUT SEPARATION STAGE

12. Detail of Critical Control Points

HACCP INFORMATION

POINTS OF INTEREST

- 1 RAW MILK – ANTIBIOTICS, MICRO, TEMPERATURE – (EVERY DELIVERY)
SILO FILTERS AND VENT CHECKS (MONTHLY)
- 2 STORAGE TEMPERATURES (DAILY), FILTERS AND VENT CHECKS (MONTHLY)
- 3 PASTEURISATION (DIVERT CHECK DAILY - **MIN 72°C FOR 15 SECONDS**)
- 4 CIP AFTER EVAPORATION & BALANCE TANK CHECKS (WEEKLY)
- 5 DRYING - FLUID BEDS, BLOWERS (WEEKLY)
AIR FILTERS, GLASS CHECKS (MONTHLY)
GLASS REGISTER, CRACK TEST (ANNUALLY)
PERSONNEL HYGIENE ETC. (AS REQUIRED)
- 6 POWDER SILOS - CHANGE OVER (AS REQUIRED)
SIEVING MINIMUM **2MM**
- 7 25 KG BAG OFF WEIGHTS/SEALS (2 HOURS)
METAL DETECTION (SHIFT - **4MM FE, 4MM NON FE, 5.56 SS**)
PERSONNEL (CONTINUOUS)
- 8 TONNE BAG PERSONNEL (CONTINUOUS)
- 9 WAREHOUSING PEST CONTROL / HYGIENE / LIGHTS/ PALLETS

13. Food Intolerance Data:

The product is **FREE** from the following: Site only deals with milk products

Component	Yes / No	Detail including origin
Additives ; Artificial	Y	
Additives ; Natural	Y	
Antioxidants BHA/BHT	Y	
Artificial Sweeteners	Y	
Azo and Coal Tar Dyes	Y	
Benzoates	Y	
Colours: Artificial	Y	
Colours: Natural	Y	
Colours: Nature Identical	Y	
Egg & Egg Derivatives	Y	
Flavourings: Artificial / Nature Identical	Y	
Flavourings: Natural	Y	
Glutamates, MSG	Y	
Gluten and Gluten Derivatives	Y	
Histamine, Caffeine	Y	
Lactose	N	Contains skimmed milk
Lupin Seed	Y	
Milk & Milk Derivatives	N	Contains skimmed milk
Modified Starches	Y	
Mustard, mustard seed, celery, celeriac, kiwi fruit	Y	
Nuts & Nut derivatives (including tree nuts) (and any possible sources of cross contamination)	Y	
Peanuts & Peanut Derivatives	Y	
Potassium Based Salt Substitute	Y	
Preservatives ; Artificial	Y	
Preservatives ; Natural	Y	
Rye, Barley & Oats or their Derivatives	Y	
Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives	Y	
Sulphites and Sulphur Dioxide	Y	
Wheat and Wheat Derivatives	Y	
Yeast and Yeast Derivatives	Y	
Genetically Modified Ingredients	Y	
Components derived from Maize	Y	
- If No, are they derived from Identity Preserved Source ?		
Or do they have a negative PCR Certificate ?		
Components derived from Soya	Y	
- If No, are they derived from Identity Preserved Source ?		
Or do they have a negative PCR Certificate ?		
Processing Aids derived from G.M.O.	Y	
Beef	Y	
Beef derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Beef, Pork, Lamb, Fish products or derivatives on site	Y	
Fish, Crustacian or Mollusc derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Fish, Crustacians or Molluscs	Y	
Lamb	Y	
Lamb derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Pork	Y	
Pork derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	

14. Diet Suitability:

The product is **SUITABLE** for the following diets:-

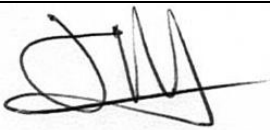
Vegetarians	Y	Ovo - Lacto Vegetarians	Y
Vegans	N	Muslims / Halal certified	Y*
Jewish / Kosher	Y*	Diabetics	Y
Low Potassium	Y	Coeliacs	Y
Low Sodium	Y	Organic	N

* suitable not certified

15. Warranty:

We warrant that all food products and packaging materials supplied by Kluman & Balter Ltd:

- Shall comply in all respects with this specification, shall be clean, sound, non-injurious to health and shall be fit for the purpose for which they are intended.
- Shall comply with all aspects with the Food Safety Act 1990, and with associated regulations, and with all other relevant United Kingdom and European Union legislation, regulations, standards and codes of practice. Packaging shall comply with legal requirements for Food Contact Materials.
- Shall be of the nature, substance and quality described and shall not be presented in such a way which may mislead the purchaser.
- Shall be stored, stacked, handled and transported under suitable conditions so as to maintain safety and quality at all times.
- Shall be fully traceable back to the place and time of manufacture, and to the ingredients used.
- This specification is based on manufacturer's information, and is believed to be correct. No liability is accepted for errors and omissions. It may be updated or altered from time to time as new information becomes available.
- Customers are advised to determine the suitability of products for their specific application, and to store and use products according to this specification. It will not normally be possible to provide a life extension on products once delivered to customers' premises.
- Customers must notify any damage or defects immediately on arrival.

For and on behalf of Kluman & Balter:		For and on behalf of: (Customer)	
Signature:			
Print Name:	Thomas Morrell		
Position:	Technical Assistant		
Date:	11/05/2018		
Product:	150010 Skimmed Milk Powder		