

## Skim Milk Powder

### Information Sheet

*(Please note that this is not a Specification sheet)*

Irish Dairy Board Skimmed Milk Powder is produced through the dehydration of fresh skimmed milk. It is described as off white in colour, with a typical protein content of 34% MSNF (Milk solids, Non Fat).

### Ingredients

- Fresh skimmed milk and
- Vitamins if required

	Typical Specification (As Is)
Moisture	4.0 % max
Fat	1.25 % max
Protein	34.0% min

### Varieties

- Low Heat with a W.P.N. > 6.0 mg/g
- Medium Heat with a W.P.N. 1.51 - 5.99 mg/g
- High Heat with a W.P.N. < 1.5 mg/g
- High Heat/ Heat Stable
- Low Spore content
- Vitaminised

### Flavour

Clean and fresh with a typical dairy flavour profile.



### Mainly used in

- Basic source dairy ingredient for reconstitution, for drinking or recombined for dairy products.
- Used in industrial applications as a replacer for skimmed milk, such as:
  - Infant formula
  - Bakery
  - Ice-cream
  - Ready meals
  - Confectionary



### Packaging

Multi-ply paper sacks with polyethylene liner, net weight 25 kg. This product is also available in large bags (1000kg).

### Shelf Life

18 months from date of manufacture when product is stored in a cool, dry area with a maximum of 70 % relative humidity.

### Quality Assurance

All of our skimmed milk powder is produced to the highest European standards. Full specifications incorporating quality control measures are available on request.