



United Dairymen of Arizona

2008 S. Hardy Dr. Tempe, AZ 85282

(480) 966-7211

www.uda.coop

Grade A Low Heat Nonfat Dry Milk Specification

Description: Grade A Low Heat NFDM is spray dried nonfat milk which has been subjected to a low heat treatment. It contains the lactose, milk proteins, and milk minerals in the same relative proportions as they occur in fresh milk. It is made from fresh, pasteurized nonfat milk to which no preservative, alkali, neutralizing agent, or other chemical has been added.

Parameter	Analysis
Protein	As Is
Moisture	≤4.00%
Fat	≤1.25%
Titrateable Acidity	≤0.15%
Scorched Particles	7.5 to 15 mg (Disc A or B)
Solubility Index	≤1.25%
Whey Protein Nitrogen	≥6.00
Antibiotic Residues	Negative
Microbiological	
Standard Plate Count (SPC)	≤10,000 / gram
Coliforms	<10 / gram
Salmonella	Negative

Packaging: Multiwall kraft bags with polyethylene inner liner or other approved closed container, i.e. "tote bags", etc.

Storage: Product should be stored in a cool, dry place protected from foreign odors and other contaminants. Under proper storage conditions, the shelf life of this product is 24 months.

SPEC-0023

Reviewed/Approved: Heidi Myers, QA Manager

Heidi Myers December 5, 2014

Revised: December 5, 2014

Supersedes: June 24, 2012