

# STANDARDS: GRADE A NON FAT DRY MILK

## Composition

High Desert's non-fat milk will be made from fresh raw milk that will be antibiotic free and pasteurized during the manufacturing.

## General Requirements

Color	White to light cream
Flavor	Free from objectionable flavors
Scorched	7.5 mg (Maximum)
Burned Particles	Free from them
Extraneous Matter	None

## Analytical and Chemical Testing

Moisture	4.0%(Maximum)
Acidity, as lactic	0.15%(Maximum)
Fat	1.25% (Maximum)
Solubility Index	1.25ml (Maximum)
Phosphatase	20µg/ml(Maximum)
Antibiotics	Not Found
<u>Low Heat</u> Whey Protein N	6.0 mg (Minimum) of undenatured WPN/g
<u>Med Heat</u> Whey Protein N	1.6 - 5.9 mg of undenatured WPN/g
<u>High Heat</u> Whey Protein N	1.5 mg (Maximum) of undenatured WPN/g

## Bacteriological Requirements

Standard Plate Count	10,000/g (Maximum)
Yeast & Mold	50/g (Maximum)
Coliforms	10/g (Maximum)
E Coli	Negative/10 gm
Staph aureus (coag. Positive)	Negative/10 gm
Salmonella	Negative/25g