Reduced Fat Milk Powder Standard

Product Definition

Reduced Fat Milk Powder is the product resulting from the partial removal of fat and water from pasteurized milk. The fat and/or protein content of the cream may have been adjusted, only to comply with the compositional requirements below, by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the cream being adjusted.

The following milk products are allowed for protein adjustment purposes:
- Milk retentate: the product obtained by concentrating milk protein by ultrafiltration of milk, reduced fat milk, or skim milk;
- Milk permeate: the product obtained by removing milk proteins and milkfat from milk, reduced fat milk, or skim milk by ultrafiltration; and
- Lactose

Composition

<table>
<thead>
<tr>
<th>Classification</th>
<th>Protein (percent protein in milk solids-not-fat)*</th>
<th>Fat</th>
<th>Moisture</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reduced Fat Milk Powder</td>
<td>Min. 34%</td>
<td>Min. 1.5% Max. 26.0%</td>
<td>Max. 5.0%*</td>
</tr>
</tbody>
</table>

* The moisture content does not include water of crystallization of the lactose, the milk solids-not-fat content includes the water of crystallization of the lactose.

Other Characteristics

- Scorched Particle Content: ≤ 15.0 mg
- Titratable acidity: ≤ .18%
- Color: white to cream
- Flavor: bland, clean
- Solubility index: <1.0 ml
- Staphylococci: <10 cfu/g
- Standard Plate Count: ≤ 30,000 cfu/g
- Coliform: ≤ 10 cfu/g
- Salmonella: negative
- Listeria: negative
- Coagulase positive
- Yeast & Mold: ≤ 100 cfu/g
Methods of Analysis

<table>
<thead>
<tr>
<th>Criteria</th>
<th>Reference Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>Protein</td>
<td>ISO 8968-1/IDF 20 part 1</td>
</tr>
<tr>
<td>Fat</td>
<td>ISO 1736/IDF 9C</td>
</tr>
<tr>
<td>Moisture</td>
<td>ISO 5537/IDF 26</td>
</tr>
</tbody>
</table>

Product Labeling

Product should be labeled as: “Reduced Fat Milk Powder”

Storage & Shipping

Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidities below 65%. Shelf life is 24 months when stored under recommended conditions.

Packaging

Multiwall kraft bags with polyethylene inner liner or other suitable closed container - i.e., “tote bins,” etc.

Reference: Codex Alimentarius Standard 207-1999