

Cream Powder Standard

Product Definition

Cream Powder is the product resulting from the partial removal of water from pasteurized cream. 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

Classification	Protein (percent protein in milk solids-not-fat)*	Fat	Moisture
Cream Powder	Min. 34%	Min. 42.0%	Max. 5.0%*

* 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
Titrate acidity	≤ .18%
Color	white to cream
Flavor	bland, clean
Solubility index	<1.0 ml
Staphylococci	<10 cfu/g

Microbiological Analysis

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

Criteria	Reference Method
Protein	ISO 8968-1/IDF 20 part 1
Fat	ISO 1736/IDF 9C
Moisture	ISO 5537/IDF 26

Product Labeling

Product should be labeled as: “Cream 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 12 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