



Whole Colostrum Powder Standard

Product Definition

Whole Colostrum Powder is obtained by the partial removal of fat and water from colostrum which comes from cows within 48 hours after giving birth. Whole Colostrum Powder contains at least 17.5% fat, proteins, carbohydrates, vitamins and minerals.

Whole Colostrum Powder complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

Composition

Parameter	Units of Measure	Typical Values	Limits
Protein	%	50.5	40.0 – 62.5
Carbohydrates	%	17.5	35.0 maximum
Fat	%	22.0	17.5 – 30.0
Total moisture	%	4.5	6.0 maximum
Ash	%	6.0	-

Other Characteristics

Physico-chemical Properties		
Parameter	Units of Measure	Limits
Scorched particles	mg/25g	15.0 maximum
pH	10% solution @ 20°C	6.0 – 7.0
IgG	%	12.5 – 25.0

Microbiological Analysis		
Parameter	Units of Measure	Limits
Standard plate count	CFU/g	30,000 maximum
Yeast & mold	CFU/g	100 maximum
Coliforms ¹	CFU/g	10 maximum
<i>Enterobacteriaceae</i> ¹	CFU/g	10 maximum
<i>Salmonella</i>	CFU/sample ²	not detected
<i>Listeria</i> genus	CFU/g	not detected

1 - The food industry is trending toward *Enterobacteriaceae* ("EB") as the most commonly used category of indicator organisms for gauging general process sanitation. For compliance with this Standard, either coliforms and/or EB shall be utilized, at the discretion of the manufacturer.

2- Typical minimum sample size for *Salmonella* testing is 25 g, but the exact sample size and methodology is left to the discretion of the manufacturer.

Methods of Analysis

Parameter	Reference Method
Protein	AOAC 991.20 (N x 6.38)
Carbohydrates	By difference
Fat	AOAC 989.05
Total moisture	AOAC 925.45
Ash	AOAC 942.05
Scorched particles	ADPI
Microbiological methods	FDA BAM

Product Labeling

Recommended identification: Whole Colostrum Powder

Typical Applications

Whole Colostrum Powder is typically used for beverages and beverage bases, dairy product analogs, milk, milk products, nutrition bars, snacks, and others.

Typical Storage & Shipping

Product should be stored, shipped, and utilized according to the manufacturer's established recommendations. As guidance, product should be stored and shipped in a cool, dry environment with temperature below 80°F and relative humidity below 65%. Stocks should be rotated and utilized in accordance with the manufacturer's established date of expiration or retest.

Typical Packaging

Multiwall kraft bags with polyolefin inner liner, or other suitable closed containers (e.g., totes) are typical.

Revision History

This Standard is a legacy document and has been assigned prior version numbers on an *ex post facto* basis, according to its documented history of modifications, in order to comply with our new document control features and format. Full revision history is on file at ADPI and is available for query via info@adpi.org or by directly contacting the Vice President of Technical Services.

Current version details:

Version	Effective Date	Notes
2.0	07/07/2023	Migrated this Standard to the new modernized format as authorized by the ADPI Standards Committee. No previously established test parameters or limits were materially altered by this update. Footnotes added in multiple sections, explaining: positioning of the scorched particles out of order as established by the new modernized format; optional nature of EB testing; sample size discretion for <i>Salmonella</i> testing; and the restatement of the limit for coagulase positive <i>Staphylococcus</i> . Added test method references for all parameters not already covered in version 1.0.