



Skimmed sheep milk powder

Chemical characteristics

Milk fat	1.5 %	(maximum)
Protein	42 %	(minimum)
Moisture	4.5 %	(maximum)
pH	6.6 ± 0.2	
Lactose	44 %	(maximum)
Minerals	8 %	(maximum)
Phosphatase	Negative	
Nitrates (ppm)	50	(maximum)

Physical characteristics

Scorched particles	disc A	(typical, disc B maximum)
Solubility	99 %	
Taste and odour	Milky	
Colour	White to cream	

Microbiological characteristics

Yeasts and moulds	< 20 / g
Coliforms	< 10 / g
Total plate count	< 30,000 / g
Coagulase positive staphylococci	not detectable / g
Salmonella	not detectable / 375 g
Listeria	not detectable / 25 g

Shelf life

18 months from production date if stored in a cool, dry and dark environment

Packaging

Kraft paper multiwall bag with inner pe liner, 25 kg net

Storage conditions

Store product under cool, dry conditions. It should not be exposed to direct sunlight or strong odours.