
Skimmed Dry Milk

STB 1858-2022

Skimmed dry milk is produced from pasteurized skimmed milk by removing water through concentration and spray drying. It is intended for direct consumption (after reconstitution), industrial processing for food purposes, and export supply.

Depending on microbiological and physicochemical indicators, dry milk is classified into two grades: "Extra" and "Standard."

A small amount of lumps that easily crumble under mechanical impact is allowed. The color is white with a slight creamy tint. The taste and smell are characteristic of fresh pasteurized milk.

Physicochemical and Microbiological Indicators

Indicator	Standard
Mass fraction of fat, %, no more than	1.5 for "Standard" 1.25 for "Extra"
Mass fraction of moisture, %, no more than	4.0 for "Extra" 5.0 for "Standard"
Mass fraction of protein in skimmed dry milk residue, %, not less than	34.0
Solubility index, cm³ of raw sediment, no more than	0.1 for "Extra" 0.2 for "Standard"
Purity group, not lower than	I
Acidity, °T, no more than	15-17 for "Extra" 15-19 for "Standard"
Total mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more than	1×10 ⁴ for "Extra" 5×10 ⁴ for "Standard"
Coliform bacteria in 0.1g of product	Not allowed
Salmonella bacteria in 25g of product	Not allowed

Indicator	Standard
Listeria monocytogenes bacteria in 25g of product	Not allowed
Staphylococcus aureus in 1.0g of product	Not allowed

Skimmed dry milk has high nutritional, energy, and biological value due to the concentration of milk components. Additionally, it is characterized by a high mass fraction of dry substances, ensuring good transportability and significant shelf stability.

Applications

Skimmed dry milk is widely used in the food industry for the production of:

- Reconstituted milk and milk-based products (cheese, yogurt, cottage cheese, sour cream, ice cream mixes)
- Confectionery products (candies, chocolate fillings, milk chocolate)
- Bakery and pastry products (bread, bagels, wafers, cookies, gingerbread, cakes, puddings, mousses)
- Instant dry mixes and products, both adapted and non-adapted for infant nutrition
- Ice cream, glazes, and creams

Shelf Life and Storage

The shelf life of skimmed dry milk is **24 months** from the date of manufacture when stored at temperatures between **0°C and 20°C** and a relative humidity not exceeding **85%**.

Packaging

- **Consumer packaging:** Net weight **500g**
 - **Transport packaging:** Multi-layer paper bags with a polyethylene inner liner, net weight **25kg**
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