

## **Dry Dairy Product**

### **TU BY 100098867.240-2009**

Dry dairy product is obtained by water removal through condensation, followed by spray drying. It consists of a pasteurized mixture of skimmed milk and buttermilk and is intended for the production of whole milk substitutes and industrial processing.

The product is a fine, homogeneous dry powder, white or white with a light creamy tint, uniform throughout the mass. The taste and smell are clean, characteristic of pasteurized milk.

#### **Physicochemical and Microbiological Indicators:**

<b>Parameter</b>	<b>Requirement</b>
<b>Fat content, % (max):</b>	4.0
<b>Moisture content, % (max):</b>	5.0
<b>Protein in dry skimmed milk residue, % (min):</b>	34.0
<b>Solubility index, cm<sup>3</sup> of raw sediment (max):</b>	0.2
<b>Purity group (min):</b>	II
<b>Acidity, °T (max):</b>	21
<b>Total mesophilic aerobic and facultative anaerobic microorganisms (CFU/g, max):</b>	$1 \times 10^5$
<b>Coliform bacteria (in 0.1 g):</b>	Not detected
<b>Salmonella spp. (in 25 g):</b>	Not detected
<b>Listeria monocytogenes (in 25 g):</b>	Not detected
<b>Staphylococcus aureus (in 1.0 g):</b>	Not detected

#### **Packaging:**

Multi-layer paper bags with a polyethylene inner liner, net weight up to 25 kg.

#### **Shelf Life:**

8 months from the date of manufacture when stored at **0 to +20°C** and relative humidity of **≤85%**.