



PRODUCT INFORMATION BULLETIN

PRODUCT: **CONDENSED WHOLE MILK**
Low, Medium, and High Heat

DESCRIPTION

Condensed whole milk is the liquid food obtained by removing water only from Grade A milk to a predetermined solids content, unsterilized and unsweetened. For medium and high heat product, the milk has been subjected to a medium or high heat treatment, respectively.

Characteristics

Limits

A. Chemical

Fat (by weight) max %
Milk Solids Not Fat
WPN

17.25% +/- 1.0%
30.0% +/- 2.0%
High Heat: less than 1.5 mg/g
Med. Heat: 1.6 to 5.9 mg/g
Low Heat: Greater than 6.0 mg/g
0.16 max (adjusted to 9% total solids)
Negative

Titratable Acidity
Antibiotic Residues

B. Physical

Color
Flavor
Odor

Light cream to white
Clean, cooked flavor
Fresh, no off odor

C. Microbiological Standards

Standard Plate Count
Salmonella (max/gr)
Coliform (max/gr)
Listeria

<30,000 cfu/gram
Negative
<100 cfu/gram
Negative

We believe all information given is accurate. It is offered in good faith, but without guarantee. Since conditions of use are beyond our control, all risks of use are assumed by the user. Nothing herein shall be construed as a recommendation for uses which violates patents or as extending a license under valid patents.

Plainview Milk Products Cooperative
130 2nd Street S.W
Plainview MN 55964
Phone (507)534-3872 Fax (507) 534-3992
Email www.plainviewmilk.com

Plainview Milk Products Cooperative
130 2nd Street S.W
Plainview MN 55964
Phone (507)534-3872 Fax (507) 534-3992
Email www.plainviewmilk.com