



PRODUCT INFORMATION BULLETIN

PRODUCT: GRADE A LOW HEAT FLUID CONDENSED SKIM MILK

Grade A Low Heat condensed skim milk is produced from fresh grade A skim milk and is pasteurized and evaporated to 32 - 35% solids.

<u>Characteristics</u>	<u>Limits</u>	<u>Methods</u>
A. Chemical		
Fat (by weight) max %	0.05%	AOAC
Phosphatase	negative	AOAC
Acidity (as lactic acid) max%	0.65%	AOAC
W.P.N. minimum	6.0	AOAC
B. Physical		
Flavor & Odor	Typical, no off flavors or odors	
Total solids %	30 - 36% or as requested	
Temperature	less than 45 degrees Fahrenheit	
Sediment	Negative	
C. Microbiological		
Standard Plate Count (max/gr)	<30,000	FDA - BAM
Salmonella (max/gr)	Negative	FDA - BAM
Coliform (max/gr)	<10	FDA - BAM
E-Coli	Negative	FDA - BAM
D. Storage Life		
Optimum - Five (5) days at less than 40 degrees Fahrenheit		

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.

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