

Condensed Skim Milk-Low Heat

Product Information

Grade A Pasteurized Condensed Skim Milk serves as a component for milk standardization and is shipped in bulk form. It is manufactured in accordance with customer specifications

Ingredients: Skim Milk

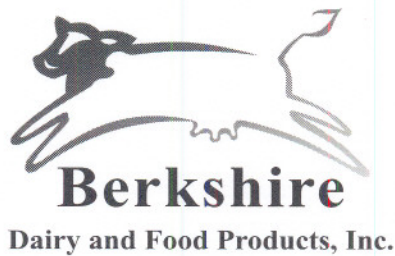
Application Areas: Condensed skim milk is used in the manufacture of ice cream, cheese and other dairy products

Typical Analysis

Milk Fat: (Maximum)	0.5%
Total Solids: (Range)	34-36%
Titrateable Acidity: (Maximum)	.16%*
* Based on dilution to 9.0% Total Solids	
Temperature Maximum when shipped	40F
Antibiotics:	Negative
Standard Plate Count: (Maximum)	20,000 per ml
Coliform:	< 10 per ml
Sediment:	A Pad
Flavor/ Odor	Free from objectionable odors

Typical Nutritional Data

	Per 100g
Calories kCal	131
Protein (g)	12.70
Carbohydrates (g)	19.7
Dietary Fiber (g)	0
Sugar (g)	18.8
Lactose (g)	18.8
Fat (g)	0.2
Saturated Fat (g)	0
Trans Fat (g)	0
Cholesterol (mg)	9.2
Vitamin A (IU)	0
Vitamin C (mg)	6.36
Calcium (mg)	493
Iron (mg)	0.20
Sodium (mg)	158



Condensed Skim Milk-Low Heat-cont.

Shelf Life & Storage

Product must be kept under refrigerated temperatures (45 degrees or lower)

Optimum Shelf Life: Must be maintained at 45 degrees or less and stored no longer than 72 hours.

Allergens

Product contains milk.

Product does not contain added components of the following allergens: Cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans or nuts.

MSDS

Food and food ingredients are exempt from the labeling requirements of the OSHA Hazard Communication Standard since they are subject to FDA labeling requirements.

Other FAQ's

Kosher: Orthodox Union Kosher Approved

Country of Origin: United States

Genetically Modified: Product is GMO free