

NONFAT DRY MILK LOW HEAT EXTRA GRADE

"SERVICE IS OUR FIRST INGREDIENT"

DESCRIPTION:

SALMONELLA

COAGULASE

POSITIVE **STAPHYLOCOCCI**

Nonfat Dry Milk is obtained by pasteurizing, condensing and drying skim milk. It is a uniform white to light cream color, free from hard lumps, with a sweet, clean, dairy flavor. The product conforms to the current definition and standard of identity 21CFR131.125.

	PHYSICAL	/ CHEMIC	AL
PROTEIN	34.0 % - 37.0% (Typical)	ADPI 916 (2002) IR CALIBRATED TO METHOD
CARBOHYDRATE	49.5% - 52.0% (TYPICAL)	BY DIFFERENCE	IR CALIBRATED TO METHOD
FAT	1.25% (MAX.)	ADPI 916 (2002) IR CALIBRATED TO METHOD
ASH	7.8% - 8.4% (TYPICAL)	ADPI 916 (2002) IR CALIBRATED TO METHOD
MOISTURE	4.0% (MAX.)	ADPI 916 (2002) IR CALIBRATED TO METHOD
SCORCHED PARTICLES	DISC B, 15.0 mg (MAX.)	ADPI 916 (2002)
WHEY PROTEIN NITROGEN	≥6.0 mg (MIN.)	ADPI 916 (2002)
TITRATABLE ACIDITY	0.15% (MAX.)	ADPI 916 (2002)
SOLUBILITY INDEX	1.2 ml (MAX.)	ADPI 916 (2002)
	- MICROBI	OLOGICAI	
STANDARD PLATE COUNT	10,000 cfu/g (MAX.)	SMEDP 17TH EDITION	PETRI FILM METHOD
COLIFORM	10 cfu/g (MAX.)	SMEDP 17TH EDITION	PETRI FILM METHOD

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THE INFORMATION CONTAINED HEREIN IS TO OUR KNOWLEDGE TRUE AND CORRECT AND PRESENTED IN GOOD FAITH. HOWEVER, NO WARRARNTY OR GUARANTEE IS IMPLIED OR INFERRED.

FDA-BAM

FDA-BAM

NEG/ 1500g

NEG/g

STANDARD METHODS FOR EXAMINATION OF DAIRY PROD. 17TH EDN.

AMERICAN DAIRY PRODUCTS ASSOCIATION BULLETIN 916 2002

FDA BACTERIOLOGICAL ANALYTICAL MANUAL 2001

(PER DAYLOT)



INGREDIENTS:

Nonfat milk. (Milk).

PACKAGING:

The product is packaged in a 25 kg net weight multi-walled kraft paper bag with polyethylene liner.

SHIPPING & STORAGE:

Product should be shipped and stored in a cool, dry environment, protected from moisture and foreign odors. Shipping and storage temperatures should be a maximum of 80°F (27°C) with relative humidity below 65%.

SHELF LIFE:

Two years from date of manufacture when kept at recommended storage conditions.

CERTIFICATIONS/APPROVALS:

Product is kosher and halal certified. Manufacturing facilities are EU approved.

Ver 14.01.31

DUPONT BAX

(PCR-BASED)

AGGLUTINATION

LATEX

ALLERGEN INFORMATION

ALLERGEN	PRESENT IN THE PRODUCT?	IN WHAT FORM?	PRESENT IN OTHER PRODUCTS MANU- FACTURED ON THE SAME LINE?	PRESENT IN THE SAME MANUFAC- TURING FACILITY?
MILK	YES	NONFAT DRY MILK	YES	YES
EGGS	NO	N/A	NO	NO
PEANUTS	NO	N/A	NO	NO
TREE NUTS	NO	N/A	NO	NO
SOY	NO	N/A	NO	NO
WHEAT	NO	N/A	NO	NO
SHELLFISH	NO	N/A	NO	NO
FISH	NO	N/A	NO	NO
SEEDS	NO	N/A	NO	NO
MSG	NO	N/A	NO	NO
SULFITES	NO	N/A	NO	NO
YELLOW #5	NO	N/A	NO	NO
MUSTARD	NO	N/A	NO	NO
GLUTEN	NO	N/A	NO	NO

LOT CODING EXAMPLE

1031321301:

13

(2 DIGITS)

PRODUCTION YEAR

213

(3 DIGITS)

PRODUCTION

JULIAN DATE

103

(3 DIGITS)

DARIGOLD PLANT ID

NUTRITION

NUTRIENTS	AMOUNT PER 100 GRAMS
CALORIES	357
CALORIES FROM FAT	3.68
TOTAL FAT (G)	0.409
SATURATED FAT (G)	0.249
MONOUNSATURATED (G)	0.099
POLYUNSATURATED (G)	0.025
TRANS FAT (G)	0.016
CHOLESTEROL (MG)	26
SODIUM (MG)	406
POTASSIUM (MG)	1589
TOTAL CARBOHYDRATE (G)	52.4
DIETARY FIBER (G)	0
SUGARS (G)	50.3
PROTEIN (G)	35.9
VITAMIN A (IU)	<100
VITAMIN C (MG)	14.3
CALCIUM (MG)	1223
IRON (MG)	0.25
PHOSPHORUS (MG)	956
ASH (G)	7.29
MOISTURE (G)	3.94

MANUFACTURING LOCATIONS:	DARIGOLD PLANT #	USDA #
CALDWELL, ID	103	- #16-16
CHEHALIS, WA	100	#53-11
JEROME, ID	105	- #16-50

ORDER INFORMATION

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(2 DIGITS)

SUBLOT NUMBER

ITEM #	ITEM DESCRIPTION	PALLET CONFIGURATION	BAG/TOTE SIZE	MANUFACTURING LOCATIONS
310020	25KG X-GR NFDM LH	50 BAGS PER PALLET	25KG BAGS	CALDWELL, CHEHALIS, JEROME

Headquartered in Seattle, Washington, Darigold Inc. is the marketing and processing subsidiary of Northwest Dairy Association, which is a farmer-owned dairy cooperative. With over \$2 billion in annual sales, Darigold ships milk from over 500 farms across six US states. We produce a full line of dairy products for retail, food service, ingredient and specialty markets and operate 12 dairy processing plants throughout the Northwest United States. For more information visit www.darigoldingredients.com