



CERTIFICATE OF ANALYSIS



Product: Skimmed Milk Powder – Spray Dried – Medium Heat

Number	Parameters	Amount/Description
Organoleptic		
1	Color	Creamy-White
2	Flavor	Typical of milk powder without other smell
3	Taste	Good – Typical of milk powder
Physical-Chemical Analysis		
1	Moisture	Max 5%
2	Mechanical impurities	A
3	Ash	7.6-8.2
4	Fat	Max 1.5%
5	Acidity	Max 15
6	Protein	33-34%
7	Solubility Index	Max 1/ml
8	Lactose	44-55%
9	Active Phosphates	Negative
Microbiology		
1	Standard plate count	Max 10 ⁵ 1g
2	Coliforms	<10lg
3	E-coli	Negative
4	Staphylococcus	Negative
Other		
1	Packaging	Three-ply bags with Polyethylene
2	Shelf Life	24 months (un-opened)
3	Storage condition	Temp below 20 Celsius degree and humidity under 73%



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