

## Dry Whole Milk Powder

136765

### Product Description:

Dry Whole Milk is obtained by the removal of water from pasteurized milk, which may have also been homogenized. Dry Whole Milk 28.5% contains approximately 28.5% Milkfat and is packaged in gas flushed kraft bags..

This is a Ready to Eat food per 21 CFR 117.3 in that it is fit for human consumption (General Population). It is produced in accordance with Current Good Manufacturing Practices (21 CFR 117) and regulatory requirements as per the issued Food and Drug Guarantee.

### Ingredients and Allergens:

Milk CONTAINS: Milk

### Certifications:

Kosher Certified  
Halal Certified  
rBST Free  
EU Certified

### Package Size and Description:

25 kg bag

Packed in 25 kg multiwall Kraft paper bags with polyethylene liners and nitrogen flushed.

### Palletizing

Pallet Size 40 x 48 inches  
Units per Pallet 40  
Ti-High 5x8

### Analytical Characteristics:

Milkfat	27.5 - 32%
Moisture	maximum 3.5 %
Titratable Acidity	maximum 0.15 %
Scorched Particle	maximum 15 mg/32g
Solubility Index	maximum 1 ml
Protein (as is)	24 - 30%
Protein SNF	34 - -- %

### Microbiological Characteristics:

	Maximum
Aerobic Plate Count	10000 cfu/g
Coliform	<10 cfu/g
Salmonella (750g)	Negative per 2 x 375g
Yeast	50 cfu/g
Mold	50 cfu/g
Listeria monocytogenes	Negative Per 25g
E. coli	Negative per g
Coagulase positive Staphylococci	<10 cfu/g

Product manufactured from dairy ingredients which have been screened for antibiotic residues according to the requirements of the Pasteurized Milk Ordinance (PMO).

### Physical Properties:

Appearance / Color	Uniform cream to dark cream, practically free of visible dark particles
Flavor / Odor	Clean and pleasing, typical of whole milk
Body/Texture:	Free flowing or lumps that break up under moderate pressure

### Lot Coding:

Example MFG: 21/01/2015 2127150211    Explanation Mfg Date (DD/MM/YYYY) Lot Number  
EXP: 20/01/2017 28.5 0723    Expiry Date (DD/MM/YYYY) %Fat Seq Bag No

## Storage and Transportation:

	Minimum	Maximum
Recommended Warehouse Storage Temperature	--	80°F / 27°C
Recommended Transportation Temperature	--	80°F / 27°C
Product Temperature	--	80°F / 27°C

**Storage Statement:** Product should be shipped and stored in a cool, dry environment with relative humidity below 70%.  
Protect from moisture and foreign odors.

## Nutritional Information (per 100 grams):

Calories	496 kcal
Total Fat	26.71 g
Saturated Fat	16.742 g
Trans Fat	1.068 g
Polyunsaturated Fat	0.665 g
Monounsaturated Fat	7.924 g
Cholesterol	97 mg
Sodium	371 mg
Total Carbohydrate	38.42 g
Dietary Fiber	0 g
Total Sugar	38.42 g
Added Sugar	0 g
Protein	26.32 g
Vitamin D	0.5 mcg
Calcium	912 mg
Iron	0.47 mg
Potassium	1330 mg
Vitamin A	258 mcg RAE
Ash	6.08 g
Phosphorus	776 mg
Water	2.47 g

Source of Nutritional Data: Reference USDA NDB 01212 Release 28

## REGULATORY STATEMENTS

More Cooperative.

**Country of Origin:**

This product was manufactured by Dairy Farmers of America, Inc (DFA) in the United States of America in full compliance with the regulations of the United States Food and Drug Administration and the state where the product was manufactured. The establishment where the product was manufactured is under supervision by official and competent authority.

**rBST / rBGH Status:**

DFA is able to confirm that this product, manufactured at the facility(ies) listed below, was produced with milk that is rBST-free.

The United States Food and Drug Administration (FDA) has determined that milk from cows treated with rBST is safe for human consumption and has allowed its sale since February 1994. DFA is committed to providing its customers with dairy products that are safe for human consumption and that fully comply with all applicable governmental regulations. Currently, there is not a practical test available to determine if milk is or is not from a cow treated with rBST.

**Manufacturing Plant Site**

Fallon, NV (32-04) Garden City, KS (20-2143)

**GMO (Genetically Modified Organism) Status:**

Does not contain bioengineered (BE) ingredients pursuant to 7 CFR 66, based on supplier attestations.

**Dietary Information:**

According to DFA's interpretation of vegetarian and vegan dietary guidelines, this product is suitable for the following special dietary practices:  
 Lacto Vegetarian  
 Ovo Lacto Vegetarian

**SDS (Safety Data Sheet):**

Product SDS (Safety Data Sheet) is available upon request.

**Enzyme Statement:**

Enzyme statement is not applicable to this product

**Quality Assurance Statement:**

*Strict quality control & food safety procedures including GMP & HACCP are enforced during the manufacture of this product. Each lot of product is sampled and tested using laboratory methods that reference standard testing procedures. Dairy Farmers of America, Inc. manufacturing facilities are audited annually by recognized third party organizations.*

		Initial Date	11.05.2013	Per Approved DFA Product Specification:	136765
Print Date:	12/3/2024	Revision Date:	11.11.2024		

*The information contained in this product information bulletin is correct to the best of Dairy Farmers of America, Inc.'s knowledge. Information contained herein is reviewed every three years or more frequently as necessary.*