



35 Thousand Oaks Blvd.
Morgantown, PA 19355
USA

2025

Specification Sheet

Whole Milk Powder 28.5%

Color: Light cream to white
Flavor/Odor: Clean, cooked flavor/odor
Texture: Free-flowing and non-caking spray dried natural white powder.

Scorched Particles: Disc B (15.0 mg/g Max.)
Screen: >99% thru #12 sieve
Solubility: 1.25 ml Max.
Titratable Acidity: 0.15% Max.

Fat: 28.50% Min.
Moisture: 04.50% Max.
Protein: 24.50% Min.

SPC: <30,000 CFU/g
Coliform: <10 CFU/g
E. Coli: <10 CFU/g
Mold: <30 CFU/g
Yeast: <30 CFU/g
Salmonella: Negative/375g

Ingredients: Whole Milk Powder
Origin: USA
Allergen: Dairy product (contains milk)
Kosher: O.U.D Kosher certified
MSDS: This product is **G.R.A.S.**
Packaging: 50 lbs. net weight, heat sealed, multi-wall Kraft® bag with an inner PE bag liner.

Storage/Shelf Life: Product should be stored in a dry, cool, clean warehouse free of odors with a temperature below 80°F and relative humidity below 65%. Stored under these conditions, it is recommended that the product be consumed in less than 12 months to assure fresh tasting product.

The information herein is, to the best of our knowledge correct. The data outlined and statements made are intended only as a source of information. No warranties, expressed or implied are made. On the basis of this information, it is suggested that you evaluate the products on a laboratory scale prior to uses in a finished product. The information contained herein should not be construed as permission for violation of patent rights.

Your Dairy Link to Quality Ingredients!

Tel: 1.610/286-0640 – Fax: 1.610/246-0641 – Email: sales@aadpi.com