



Product Specification

Whole Milk Powder / Full Cream Milk Powder

Knolton Farmhouse Cheese Ltd



Doc Ref: KS 20

Issued by: Niki Culkin Authorised by: Scott Latham

Version / Issue Date: 01/01/2021

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Product name: Whole Milk Powder/ Full Cream Milk Powder

Product description: Spray dried powder, produced from Whole Milk. For use in a wide range of food applications.

Not for use in infant formula for infants less than 12 months.

Site Details

Knolton Farmhouse Cheese
Oswestry Road
Overton-on-Dee
Wrexham
LL13 0LG
UK



****Disclaimer****

Supplied products shall comply with all current and relevant UK and EU legislation

Sales Dept: Stuart Latham Tel No: 01978 710 221 Mobile: 07866 495887 Email: stuart.latham@kfcheese.co.uk	Technical Dept: Niki Culkin Tel No: 01978 710 221 Email: quality@kfcheese.co.uk
24h – Emergency Contact Numbers	Stuart Latham: 07866 495887 Jonathan Latham: 07718 031321

Packaging	
Weight per unit(s):	<p>Option 1: Multi ply paper bags with poly inner lining. 25kg net product weight per bag. Palletised units of 40 bags, totalling 1000kg net weight.</p> <p>Option 2: Up to 1000kg FIBC, bulk bag filling.</p>

Transport, Storage Conditions and Shelf Life Information	
Temperature during transport:	≤20°C
Temperature during storage:	≤20°C, cool dry places, free from odour.

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Identification and traceability

Each production is assigned a 6-digit Batch number, which is relevant to date of production i.e. 3rd March 2017 would be 030317. All documents and traceable production records will reference the production batch number.

Traceability is guaranteed for each step of the manufacturing process in accordance with EC178:2002

Each sales unit is also marked with the company Health Mark for traceability purposes.

	Humidity not exceeding 65%
Shelf life from production	12 months under described storage conditions

Manufacturing Process

Whole Milk is spray dried to produce Whole Milk Powder.

HACCP

HACCP has been developed and implemented in accordance with the 12 Steps of the Codex Alimentarius Commission Recommended International Code of Practice – General principles of Food Hygiene CAC/RCP 1-1969, Rev 4 – 2003.

All documentation available on request.

Ingredients

Ingredients	Category	Typical %	Country of origin
Whole Milk	Dairy – Cow's Milk	100	UK

Chemical Parameters

Parameter	MIN	TARGET	MAX
Moisture	-	-	5%
Lactose	-	30%	-
Fat	-	>26%	42%
Protein	-	25%	-

Microbiological Specifications

Parameter	Method	Target	MAX	Frequency
Total plate count	ISO 4833 – 1:2013	<10,000/ml	50,000/ml	Per Batch
Enterobacteriaceae	ISO 21528 - 2:2004	<1/ml	<10/ml	Per Batch
Staph. aureus	ISO 6888 – 1:1999	Negative	Negative	<i>On Request</i>
Salmonella	ISO 6579:2002	Negative	Negative	<i>Annual</i>



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Sensory Requirements

Colour	Pale Cream
Consistency / Texture	Free flowing powder
Odour / Aroma / Taste	Typical, specific for the type of product

Major Allergen Declaration

Allergenic ingredients according to the European legislation EC Regulation 1169:2011

Allergenic foods and derivatives	Contained in finished product?	Possibility of cross-contamination?
Peanuts and products thereof	NO	NO
Crustaceans and products thereof	NO	NO
Fish and products thereof	NO	NO
Eggs and products thereof	NO	NO
(Tree) Nuts and products thereof	NO	NO
Milk and products thereof (inc. Lactose)	YES *Lactose – relevant to all dairy products. *Cows' milk intolerance	NA
Soybeans and products thereof	NO	NO
Cereals containing gluten and products thereof	NO	NO
Sulphur dioxide and sulphites	NO	NO
Celery and products thereof	NO	NO
Sesame seeds and products thereof	NO	NO
Mustard and products thereof	NO	NO
Lupin and products thereof	NO	NO
Molluscs and products thereof	NO	NO

Name:	Scott Latham
Signature:	
Position:	Director
Date:	01/01/2021

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