

Skimmed Milk Powder / Spray Dried

Version 02

Date 14-10-2026

PRODUCT NAME

Skimmed Milk Powder (SMP)

COMBINED NOMENCLATURE CODE

0402 10 19

COUNTRY OF ORIGIN

Poland (EU)

PRODUCTION PLANT

EU-approved dairy establishment (Reg. (EC) No 853/2004). The veterinary approval number is stated on the veterinary health certificate of each shipment.

1 Product Description

Skimmed milk powder is a soluble powder made by concentration of pasteurised, standardised milk and then spray drying.

2 Nutritional Value

Average values		per 100 g
Energy		1499 kJ / 353 kcal
Fat		1,0 g
– of which saturates		0,7 g
Carbohydrate		52 g
– of which sugars		52 g
Protein		34 g
Salt		1,0 g

3 Ingredients

Pasteurised milk.

4 Sensory Characteristics

Parameter	Value	Method of analysis
Taste and aroma	Typical for pasteurised milk, without foreign tastes and odours	Organoleptic assessment
Colour	Uniform colour, white to cream	
Consistency	Loose, uniform powder; slight lumps allowed, easily crumbling	

5 Physical and Chemical Parameters

Parameter	Value	Method of analysis
Moisture (%)	max 4,0	PN-78/A-86030
Fat content (%)	max 1,25	Technical method acc. to PN-78/A-86030
Protein content (%)	min 34	External accredited laboratory (approved testing schedule)
Lactose (%)	max 54	
Ash (%)	max 8,5	
pH	6,0 – 7,0	pH-meter
Titrate acidity (°SH)	5,4 – 6,6	PN-78/A-86030
Scorched particles	Disc A or B	Filtration method acc. to PN-78/A-86030
Antibiotics, inhibitors	Absent	Delvotest SP
Solubility index (ml)	max 1,0	PN-78/A-86030
Heavy metals – Lead (Pb) (mg/kg)	< 0,02	External accredited laboratory (approved testing schedule)
Pesticides (mg/kg)	DDT 0,04 · HCB 0,01 · α,β,γ-HCH 0,001 – 0,004	
Nitrites (mg/kg)	< 1	
Nitrates (mg/kg)	< 50	
Aflatoxin M1 (µg/kg)	< 0,05	
Dioxins (WHO-PCDD/F-TEQ) (pg/g fat)	2,0	
Dioxins + dl-PCB (WHO-PCDD/F-PCB-TEQ) (pg/g fat)	4,0	
Non dioxin-like PCB (ng/g fat)	40	
Radioactive contamination Cs-134, Cs-137 (Bq/kg)	max 370	

6 Microbiological Parameters

Parameter	Value	Method of analysis
Total plate count (cfu/g)	max 50 000	PN-ISO 4833 / Petrifilm
Enterobacteriaceae (cfu/g)	n=5, c=0, m=M=10	PN-ISO 21528-2 / Petrifilm
Moulds and yeasts (cfu/g)	max 100	PN-ISO 21527-2 / Petrifilm
Coagulase-positive staphylococci (cfu/g)	n=5, c=2, m=10, M=100	External accredited laboratory (approved testing schedule)
Listeria monocytogenes (in 25 g)	n=5, c=0, absent	
Salmonella (in 25 g)	n=5, c=0, m=0, M=0	

n = number of units comprising the sample; c = number of sample units giving values between m and M; m = value equal to or below which results are considered satisfactory; M = accepted threshold value above which results are disqualified.

7 Allergens

Allergen	Presence	Allergen	Presence
Milk and products thereof	yes	Crustaceans and products thereof	no
Cereals containing gluten and products thereof	no	Fish and products thereof	no
Soybeans and products thereof	no	Celery and products thereof	no
Eggs and products thereof	no	Mustard and products thereof	no
Peanuts and products thereof	no	Sesame seeds and products thereof	no
Nuts and products thereof	no	Sulphur dioxide and sulphites	no
Lupin and products thereof	no	Molluscs and products thereof	no

8 GMO Declaration

The product does not contain and has not been produced from genetically modified organisms.

9 Statement Concerning Ionization

The product has not been exposed to ionizing radiation.

10 Packing

Size	Packaging type
25 kg	Layered paper bags with a polyethylene liner, stacked in layers on pallets
1 000 kg	Big Bag – polyethylene bag positioned on clean wooden pallets

11 Consumer Destiny / Use

It can be used as a component of foods (ice cream, chocolate, sweets, baking).

12 Transport

Distribution should be done in vehicles or containers intended for the transport of foodstuffs. Means of transport should be clean, without foreign smells. The product should be protected from damage and harmful influence of the environment.

Container loading 40' container: approx. 25 MT (1 000 bags of 25 kg).

Shipping documents Certificate of Analysis and Veterinary Health Certificate issued for each shipment.

13 Storage

In dry, clean and ventilated warehouses, on clean pallets.

14 Shelf Life

12 months from the date of production.

The product is compliant with the current applicable laws of the Republic of Poland and the European Union.
 The electronic version of this document is valid without signature.