Unternehmensgruppe Theo Müller



Area: BULK PRODUCT SPECIFICATION

PRODUCT INFORMATION				
Product Title Medium Heat Skimmed Milk Powder				
Legal Name	Skimmed Milk Powder			
Description	Skimmed Milk Powder is manufactured from freshly separated skimmed milk, which is concentrated under vacuum and the resulting concentrate spray dried. Raw milk used to produce this product is from Red Tractor approved farms. The powder is produced under the hygienic conditions expected of the dairy industry and complies with UK & EU Regulations / Statutory Instruments / Acts of Parliament. The powder is produced at Muller Milk & Ingredients Severnside creamery bears oval identification mark which demonstrates that it is fit for human consumption and was produced in accordance with EU legislation. Typically a pale cream in colour with no signs of browning. It is free flowing and free from lumps other than an occasional few which break up under slight pressure.			
Country of Origin (as per DEFRA guidance)	Made in the UK using British milk			
MMI product code	72336 / 72333			

ORGANOLEPTIC PROPERTIES / ATTRIBUTES				
Appearance	Pale cream free flowing powder			
Flavour Characteristic flavour and free from any taints, odours or off flavour				
Aroma	Typical skimmed powdered aroma free from off odours			
Body / Texture Free flowing powder				
Products shall be free from foreign matter, mould, pest infestation, off flavours and odours				

	INGREDIENT DECLARATION
	(ingredients derived from allergens to be highlighted in bold)
Not Applicable	

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Doc Ref: IND/SMP/3001 Site: Severnside Version: 11 Effective from: October 2021

Allergy Advice: Contains Milk

RAW MATERIALS / RECIPE TABLE									
Material % Description Supplier Country of Origin									
Skimmed Milk Powder Spray dried skimmed MMI Approved FA Farms With the supplier of the supplier Supplier of the supplier Supplier of the supplier Farms									

Lactose may be used to standardise protein content

NUTRITION					
Source of Data: McCance and Widowson's The Composition of Foods					
Nutrient	Units	Typical Values Per 100g/ml			
Energy (calculated from protein, carbohydrate, fat, fibre &	kJ	1535			
alcohol values, where applicable)	kcal	361			
Fat	g	0.6			
Of which saturates	g	0.4			
Of which monounsaturates	g	0.2			
Of which polyunsaturates	g	tr			
Carbohydrate	g	52.9			
Of which sugars	g	52.9			
Fibre	g	nil			
Protein	g	36.1			
Salt (equivalent to sodium x 2.5)	g	1.4			

GENETICALLY MODIFIED INGREDIENT POLICY

The Unternehmensgruppe Theo Muller S.e.c.s does not use genetically modified raw materials with labelling requirements in accordance with Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003

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ALLERGEN DECLARATION / CROSS CONTAMINATION RISK				
Contains	Yes / No	Comments		
Peanuts / peanut by-product including oils	NO			
Milk / milk by-products (e.g. whey, lactose, milk proteins, caseinate, butter, cream)	YES	Contains Cow's Milk – Skimmed milk powder		
Egg / egg by-products	NO			
Shellfish and crustaceans (including mollusc)	NO			
Fish and fish products	NO			
Soybeans / soy by-products, including oils	NO			
Cereals containing gluten (wheat, barley, rye, oat, spelt, triticale, kamut and all their hybrid strains)	NO			
Sesame seeds, sesame oil and derivatives	NO			
Tree nuts (hazelnuts, almonds, walnuts, pistachio, pecans, cashews, macadamia (Queensland) nuts, Brazil nuts, pine nuts, hickory, hazelnuts/filberts) Coconuts and their derivatives	NO			
Sulphites and sulphur dioxide at levels of 10mg/Kg or 10mg / Litre expressed as SO ₂	NO			
Celery and derivatives including Celeriac	NO			
Mustard, mustard products	NO			
Lupins and derivatives	NO			

SPECIAL INTEREST SUITABLITY / INTOLERANCE INFORMATION						
Yes / No Comments / give details where necessary						
Certified	No					
Suitable for Coeliacs	Yes					
Gluten-free according to Regulation (EU) No 609/2013	Yes					
Suitable for Lactose Intolerants	No					
Suitable for Lacto-Ovo Vegetarians	Yes					
Suitable for Vegans	No					
Certified Halal	Yes					

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Certified Kosher	Yes	
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FREE I	FROM DEC	CLARATION
Category	Yes / No	Give details if present, including labelling requirements where necessary
Additives	YES	
Preservatives	YES	
Natural colours	YES	
All added colours	YES	
Butylated Hydroxyanisole or Butylated	YES	
Hydroxytoluene		
Benzoates	YES	
Nitrites / nitrates	YES	
Natural flavours	YES	
All added flavours	YES	
Flavour enhancers including glutamates,	YES	
guanylates, inosinates, glycines and		
ribonucleotides		
Added MSG	YES	
Sweeteners	YES	
Added sugars	YES	
Added salt	YES	
Salt substitute Potassium Chloride	YES	
A source of phenylalanine (Aspartame)	YES	
Palm oil	YES	
Hydrogenated vegetable oil / fat	YES	
Garlic or garlic derivatives	YES	
Yeast or yeast derivatives	YES	
Maize or maize derivatives	YES	
Fruit or fruit derivatives	YES	
Vegetable or vegetable derivatives	YES	
Beef or beef derivatives	YES	
Pork or pork derivatives	YES	
Lamb / mutton or lamb / mutton derivatives	YES	
Avian products or derivatives	YES	
Animal products or by-products	NO	Contains Cow's milk
H.V.P's - State whether acid or enzymatically	YES	
hydrolysed		
H.V.P's - Chloropropanol levels <10mg/kg	YES	
Irradiated Materials	YES	

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PRODUCT SAFETY INFORMATION

The product supplied complies with all applicable UK & EU Regulations, Statutory Instruments & Acts of Parliament.

All processes and procedures are carried out under hygienic conditions and in accordance with Food Industry Good Manufacturing Practice and HACCP methodology, in BRC accredited facilities.

MICROBIOLOGICAL SPECIFICATION								
PARAMETER TARGET REJECT METHOD FREQUENCY								
*Enterobacteriacae	<10 cfu/g	>10 cfu/g	Petrifilm	Each Batch				
*TVC	10,000/g max	>10,000 cfu/g	Petrifilm	Each Batch				
*Staphylococous aureus	<10 cfu/g	>10 cfu/g	External	Each Batch				
*Salmonella	Absent in 4 x 375g	Present in 4 x 375g	External	Each Batch				
Listeria monocytogenes	Absent in 25g	Present in 25g	External	Monthly				
*Yeast	<100 cfu/g	>100 cfu/g	Petrifilm	Each Batch				
*Mould	<100 cfu/g	>100 cfu/g	Petrifilm	Each Batch				
E.Coli	<10 cfu/g	>10 cfu/g	External	Each Batch				
*Test Results on C of A								

PHYSICAL / CHEMICAL SPECIFICATION

TEST	TARGET	REJECT	METHOD	FREQUENCY		
*Moisture	4.0% max	>4.0%	Internal Infra red	Each Batch		
*Fat	1.25 % max	>1.25 %	Internal FT	Each Batch		
*Titratable Acidity	0.15 % max	>0.15 %	Internal Titration	Each Batch		
Solubility Index	>1.0 ml		Internal	Monthly		
*Scorched Particles	Disc A max (Disc B acceptable)	<disc b<="" td=""><td>Internal Disc Method</td><td>Each Batch</td></disc>	Internal Disc Method	Each Batch		
Whey Protein Nitrogen	1.51 - 5.99 mg/g		ADPI Modified (Disc B acceptable)	Monthly		
*Protein	34.5%	<34%	Internal Infrared	Each Batch		
Lactose	49.5 ± 2.5 %		External Lab	Monthly		
Ash	7.9 ± 0.2%		External Lab	Monthly		
Phosphatase (flouorphos)	<100Mu/l	>300 Mu/l	External Lab	Monthly		
*Test Results on C of A						

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	PACKAGING	INFORMATION – 2	5Kg BAG 2ply + LINEF				
All primary packagi	•		Materials and Articles		laterials and		
PACKAGING	Component	Material	Weight / /Dimensions	% Recycled content	Packaging recyclable		
Primary / food contact	2 Ply + Liner Bulk Bag for SMP	LDPE Extra Care (in liner blue) + Kraft paper	266g 780 x 560 x 180mm	0%	No		
Secondary(stabilise the pallet)	wrapper film	LDPE	610g	0%	No		
Secondary(stabilise the pallet)	Layer pad	Corrugated carboard	333g 1120 x 925mm	100%	Yes		
Secondary(protect intruders from the top of the pallet)	Plastic film	LDPE	179.72 1830 x 2135mm	0%	No		
,		LABELLING & PRI	INTING	-			
Packaging	Component	Material	Weight / Dimensions	Barcode			
Primary (on the bag)							
Outer label position (on the wrapper film)	Label printed by Inkjet	Paper	4 g	Yes	No		
	PALLETISATION						
Pallet Dimension	Pallet material type	No. per outer	Outers per layer	Layers per pallet	Outers per pallet		
1000 x 1200 mm	wood	1	4	10	40		

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		Pack	aging Informa	atior	n – 1 Tonne Baç	9		
All primary pac	kaging complies				JK Materials an egulations as a			Naterials and
PACKAGING	Component		Material Weigh		Weight / Dim	nensions	% Recycled content	Packaging recyclability
Primary / food contact	Bulk Bag for Powdered Products		UV-stabilized; PP- fabric and PP-yarn Bulk Bag		950 x 950 x 1 850g	1550mm	0%	100%
Secondary / outer	N/A		N/A		N/A		N/A	N/A
Labelling / Printing	Componen	t	Material		Weight / Dim	nensions	Barcode	
Primary	FIBC As above As above		N/A					
Secondary	N/A							
Information on bag	Printed in ink on base of bag. Production Date / Expiry Date / Site / Julien Date Code i.e. BM9136 / Silo Number i.e. S2 / Bag Number							
Outer label position	N/A printed bags							
Tamper Evident Sealing	Polypropylene band seal							
Palletisation	Pallet type	No. per outer	Outers per layer	Lay	yers per pallet	Outers	oer pallet	Pallet height
	wood	1	1	1		1		
Unit weight - gross	1000.85Kg		Unit weight	nt - net		1 tonne (1000Kg)		

	FOREIGN BODY CONTROL
FILTERS	N/A

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METAL DETECTION: Sensitivity	2.5mm Fe, 3.0mm Non-Fe, 3.0mm SS
Frequency	Each Bag
Frequency of detector checks	Start-up, every 10 tonnes and end of run
Rejection Method	Belt stops , alarm sounds

STORAGE / HANDLING REQUIREMENTS			
Recommended storage conditions	Ambient Temperature		
Maximum Life from date of manufacture	24 months		
Minimum Life on delivery	As agreed with customer (75%)		
Maximum Life from date of opening in optimum conditions	3 weeks in a re-sealed container		
Other Instructions	Product should be stored at ambient temperature in a dry place in a sealed container away from strong odours. Under these conditions, shelf life is at least twenty four months from date of manufacture.		
Durability Coding	Printed in ink on base of bag. Production Date Expiry Date Site Julien Date Code i.e. BM9136 Silo Number i.e. S2 Bag Number		

HACCP & PEST CONTROL			
Pest Control Company	Rentokil / Ecolab		
Visits Per Annum	8 Technical visits & 4 Biologist visits per annum		
HACCP A full HACCP system is in operation on site, and is reviewed annually. A copy			
	of the HACCP, process flow & Certificates will be made available on request		

MANUFACTURING & PACKING SITES			
Site	Address	Telephone No.	Heath Mark
Severnside	Severnside, Oldends Lane, Stonehouse, GL10 2DG	01453 435543	GB GS 003

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SITE ACCREDITATIONS			
Site & Healthmark Abbreviation		Accreditation	
Severnside	GB GS003	BRC, Halal and Kosher, Red Tractor	

CONTACT DETAILS		
Address Details Müller Milk & Ingredients 159, Glasgow Road, East Kilbride, Glasgow. G74 4PA. OR Müller Dairy Ireland Ltd 8th Floor, Block E Iveagh Court, Harcourt Road, Dublin 2.		
Careline Details	0800 328 1000 care@muller.co.uk / www.muller.co.uk	
Data Enquiries	specificationteam@muller.co.uk	
Quality Enquiries	qualitysysadmin@muellergroup.com	