



Specifications

NONFAT DRY MILK-LOW HEAT NFDM-LH

Manufactured by: LONEG S.A. DE C.V.
Carretera Gómez Palacio-Gregorio A. García
KM. 115 Ejido El Castillo, Gómez Palacio, Dgo México.
C.P. 35141 | Tel. 01 (871) 180 0038
contact@loneg.com.mx

PLPL-132/4V/3R/2018

DESCRIPTION

The product is the powder resulting from the removal of the fat and water from fresh cow milk. The nonfat dry milk-low heat is made from fresh, pasteurized nonfat milk to which no preservative, alkali, neutralizing agent or the other chemical has been added. Nonfat dry milk-low heat from Loneg is a soluble powder made by spray drying fresh pasteurized skim milk.

ALLERGENS

Contains milk and dairy products.

SENSORY

Appearance	Fine powder, free of lumps.
Color	White to light cream.
Flavor	Clean, sweet.
Odor	Clean, free strange smells.
Foreign Material	Free from extraneous matter

COMPOSITION

Protein	34.0 min.
Fat%	1.25 max.
Moisture %	4.0 max.
Ash %	8.6 max.
Lactose %	54.0 max.
Acidity % lactic acid (10 % solids)	0.15 max
pH (10 % solids)	6.4 - 6.8
Compacted Density g/mL	0.40 min.
Scorched Particle mg/g (ADPI)	≤ 15 mg/25 g (Disco B)
*Arsenic Content ppm	0.2 máx.
*Mercury Content ppm	0.05 máx.
*Lead Content ppm	0.1 máx.

Storage and Handling

It is recommended that product is stored at temperatures below 25°C, relative humidity below 65% and in an odor free environment. Stocks should be used rotation preferably 24 months manufacture.

Packaging

Multi-wall paper which incorporated a moisture barrier and contains the product within an inner polyethylene bag. No staples or metal fasteners are used. Net weight 25.0 Kg (55.11 lb).

COMPLIANCE

Certificate	HALAL
Certificate	KOSHER OU
Certificate	HACCP EQA.
Certificate	SQF 8.0 NSF.

QUALITY ASSURANCE

- Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.
- Final product is sampled and tested for chemical, sensor, and microbial parameters using internationally recognized procedures.
- During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each bag is identified.

MICROBIOLOGY

Total Count CfU/g	10,000 max.
Coliform CfU/g	≤ 10
Yeast and mold CfU/g	≤ 100
*Salmonella /375g	No detected
E. Coli CfU/g	< 10
Staphylococcus Aureus /g	No detected
*Listeria M /25g	No detected
*Aflatoxinas M1 mg/l	0.5 max.

* Analysis performed once a year
in an external laboratory.