



# FLUID SKIM MILK PROTEIN CONCENTRATE 85%

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## PRODUCT INFORMATION

Grade A Ultrafiltered Skim Milk Concentrate (UF 85) serves as a component for protein standardization and fortification in reduced-lactose products. This product is higher in protein and lower in carbohydrates than traditional milk. There are no standards of identity for this product; it is made to customer specifications. Suggested labeling for this product is "Ultrafiltered Skim Milk."

Ingredients: Grade A Skim Milk

## SHELF LIFE & STORAGE

Optimum Shelf Life: Maintain at 40 degrees F or less and store no longer than 72 hours.

## ALLERGENS

Product contains milk.

Product does not contain added components of the following allergens: cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans or nuts.

## MSDS

Food and food ingredients are exempt from the labeling requirements of the OSHA Hazard Communication Standard since they are subject to FDA labeling requirements.

## FAQs

- + Kosher: O-AT-KA is an Orthodox Union Kosher Approved Facility.
- + Country of Origin: USA
- + Regulatory Supervision of New York State Department of Agriculture & Markets.
- + Plant Number 36-5056

STANDARD ANALYSIS	
Milk Fat (Maximum):	0.50%
Lactose:	0.35 - 0.85%
Total Solids:	14.00 - 15.00%
Total Protein:	11.90 - 13.00%
pH:	≥ 6.4
Antibiotics:	Negative
Standard Plate Count (Maximum):	20,000 CFU per mL
Coliform:	<10 per mL
Appearance: Smooth and free from sandiness; free from large lactose crystals.	

TYPICAL NUTRITIONAL DATA Per 100g	
Calories kCal	50.00
Protein (g)	12.00
Carbohydrates (g)	1.00
Dietary Fiber (g)	0.00
Total Sugars (g)	0.50
Lactose (g)	0.60
Fat (g)	0.20
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Cholesterol (mg)	9.00
Vitamin A (IU)	0.00
Vitamin C (mg)	0.00
Calcium (mg)	300.00
Iron (mg)	0.00
Sodium (mg)	12.00

The information contained herein is to the best of our knowledge correct. The data outlined and the statements 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 product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of patent rights.