



WHOLE MILK POWDER – UHT Grade

Product Specification

Chaltafarm Dairy Export Department

Version: 1.01

PRODUCT DESCRIPTION

Chaltafarm Whole Milk Powder 26-28% fat for Ultra Heat Treated (UHT) Milk is made by spray drying fresh pasteurized cow's milk. This kind of milk powder contains low aerobic thermophilic spores.



PRODUCT FEATURES

A Rich and Versatile Milk Powder
Full-Fat Content
Low Spore
Without Additives
Spray Dried

NUTRITIONAL INFORMATION

TYPICAL
(Per 100g of product)

Energy (kJ)	2085.5
Protein (N x 6.38) (g)	25
Moisture (g)	2.9
Fat (g)	26.5 g
Carbohydrate(g)	40 g
Ash (g)	5.6

PRODUCT CERTIFICATIONS

Chaltafarm has granted several local and international certificates such as IRI Standard, GMP, Halal certification, ISO 9000:2015, ISO 22000:2018, ISO 10002:2019, and HACCP.



PRODUCT USAGES

Whole milk powder is used in a wide range of applications including reconstituted milk, ice cream mixes, bakery products, and snack foods.

STORAGE REQUIREMENTS

It is recommended that the product is stored at below 20°C, with relative humidity below 60%, and in an odor-free environment. The stored product should preferably be consumed within 16 months of manufacture.

CHALTAFARM DAIRY EXPORT DEPARTMENT

Tel: +98-21-91692235, Fax: +98-21-26375939, WhatsApp: +989123800977

Email: chaltafarm@exportdepartment.ir, web: www.chalta-farm.com





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PACKAGING

Three-ply bags with Polyethylene sealed.
No staples or metal fasteners are used.

Typical Bag Dimension: 100×44×12cm

Net Weight: 25 kg

Gross Weight: 25.35 kg



COUNTRY OF ORIGIN

I.R.IRAN

NUTRITIONAL INFORMATION

TYPICAL VALUE (Per 100g of product)

Energy (KJ)	2085.5 KJ
Calories (Kcal)	498.5 Kcal
Fat (g)	26.5 g
Calories from fat (Kcal)	238.5 Kcal
Saturated fatty acids (g)	17.1 g
Monounsaturated fatty acids (g)	6.6 g
Polyunsaturated fatty acids (g)	0.5 g
Trans fatty acids (g)	1.2 g
Cholesterol (mg)	88 mg
Total Carbohydrate (g)	40 g
Lactose (g)	40 g
Dietary Fiber (g)	0 g
Calcium (mg)	830
Sodium (mg)	260

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CHEMICAL	UNITS	MIN	MAX	REFERENCE METHOD
Protein (N x 6.38) as is	% m/m	24	27.5	ISIRI 639
Milk Protein in Milk Solids non fat	% m/m	34		ISIRI 639
Moisture	% m/m		3.5	ISIRI 8781
Fat	% m/m	26	28	ISIRI 1531
Titratable Acidity	% m/v		0.15	ISIRI 2852

MICROBIOLOGICAL	UNITS	MIN	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g		10,000	ISIRI 5272
Coliforms	/g		Not Detected	ISIRI 2461
Escherichia coli	/g		Not Detected	ISIRI 2946
Yeast and Mould	cfu/g		50	ISIRI 11169
Aerobic Thermophilic Spores	cfu/g		100	106°C /30 mins/ISO 27265
Coagulase Positive Staphylococci	/g		Not Detected	ISIRI 9934
Salmonella	/25g		Not Detected	ISIRI 1810

PHYSICAL	UNITS	MIN	MAX	REFERENCE METHOD
Color	Typical/Atypical	Typical		ISIRI 2012
Foreign matter	/25g	Pass		ISIRI 2012
Scorched particles	/25g		B	ISIRI 2284
Insolubility Index	ml		1.0	ISIRI 2012

SENSORY	UNITS	MIN	MAX	REFERENCE METHOD
Flavor	Typical/Atypical	Typical		Sensory Analysis

CONTAMINANTS	UNITS	MIN	MAX	REFERENCE METHOD
Inhibitory Substances			Not Detected	LC-MS/MS

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