

GDT Specification - Fonterra New Zealand

PB.562 VERSION: 01.0320 UNRESTRICTED

DESCRIPTION

Regular Wholemilk Powder is a soluble powder made by spray drying fresh pasteurised wholemilk.

FEATURES

- Good solubility
- Full fat content
- Rich creamy flavour

SUGGESTED USES

- Ultra Heat Treated milk
- Pasteurised Milk
- Ice cream mixes

ALTERNATIVE SPECIFICATIONS

The NZMP portfolio includes targeted specifications for many applications e.g. paediatric, evaporated milk, cultured foods and repack. Please contact your NZMP Account Manager for recommendations

CERTIFICATION

Halal

ORIGIN

• Product of New Zealand

INGREDIENTS (ALLERGENS IN BOLD)

Cows' milk

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient.

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.



NUTRITIONAL INFORMATION

TYPICAL

(per 100g of product)

Energy (kJ)	2075
Protein (N x 6.38) (g)	24.5
Moisture (g)	3.1
Fat (g)	26.3
Carbohydrate (g)	40.3
Ash (g)	5.8





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PRODUCT BULLETIN

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PACKAGING

Multi-wall bag with a paper outer and an inner plastic liner. No staples or metal fasteners are used.

25 kg

- Net Weight:
- Gross Weight:
- Typical Bag Dimension: 90 x 53 x 14 cm

25.35 kg 90 x 53 x 14 cm



STORAGE AND HANDLING

Wholemilk Powder is hygroscopic and can absorb odours. Therefore adequate protection is essential. It is recommended that product is stored at below 25°C, relative humidity below 65% and in an odour free environment. Stocks should be used in rotation preferably within 24 months of manufacture.



care



Store in a cool, dry place



Keep away from odours

TRUSTED QUALITY

COMPLIANCE:

Our manufacturing facilities adhere to the highest global standards in food safety and quality, verified though regular internal and external audit programs and accredited with FSSC22000 certification.

Our products and ingredients are tested throughout the supply chain, from milk collection through to final product release, using internationally recognised test methods to verify quality and compliance.

Our products are securely packed in multi-wall bags with three layers of protection and labelled to enable full trace back, so you can trust in the knowledge it was made with care.

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NUTRITIONAL ANALYSIS

TYPICAL

	(per 100g of product)
Energy	2075 kJ
Calories	500 kcal
Fat	26.3 g
Energy from fat	970 kJ
Calories from fat	235 kcal
Saturated fatty acids	17.4 g
Monounsaturated fatty acids	5.3 g
Polyunsaturated fatty acids	0.3 g
Trans fatty acids	1.2 g
Cholesterol	88 mg
Total Carbohydrate	40.3 g
Lactose	40.3 g
Dietary Fibre	0 g
Calcium	830 mg
Sodium	260 mg

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CHEMICAL	UNITS	MIN	MAX	REFERENCE METHOD
Protein (N x 6.38) as is	% m/m	24.0	27.6	ISO 8968-1
Milk Protein in Milk Solids non fat	% m/m	34		Calculation
Moisture	% m/m		3.5	ISO 5537
Fat	% m/m	26.0	28.0	ISO 1736
Titratable Acidity	% m/v		0.15	SMEDP 15.020

MICROBIOLOGICAL	UNITS	MIN	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g		10,000	ISO 4833-1
Coliforms	/g		Not Detected	ISO 11866-1
Escherichia coli	/g		Not Detected	ISO 11866-1
Yeast and Mould	cfu/g		50	ISO 6611
Aerobic Thermophilic Spores	cfu/g		100	106°C/30min / ISO 27265
Coagulase Positive Staphylococci	/g		Not Detected	ISO 6888-3
Listeria	/125g		Not Detected	AOAC 051603/ ISO11290
Salmonella	/750g		Not Detected	AOAC 061504 / ISO 6579
PHYSICAL	UNITS	MIN	MAX	REFERENCE METHOD
Colour	Typical/Atypical	Typical		
Foreign matter	/32.5g	Pass		Fonterra
Scorched particles	/32.5g		В	SMEDP 15.172
Insolubility Index	ml		1.0	ISO 8156
SENSORY	UNITS	MIN	MAX	REFERENCE METHOD
Flavour	Typical/Atypical	Typical		Sensory Analysis

CONTAMINANTS	UNITS	MIN	MAX	REFERENCE METHOD
Inhibitory Substances			Not Detected	DELVO SP-NT

OTHER

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidder Contracting Information File.

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DATE: 13 July 2021

Fonterra will only Ship Wholemilk Powder, For UHT Milk, GDT Specification - Fonterra New Zealand to the Countries that are specifically listed below:

If you want this product shipped to a country that is not listed below, please contact a Fonterra representative. There is no "obligation" on Fonterra to ship to a country that is not listed or has not been agreed between the customer and Fonterra prior to purchase.

** Prior to contracting with Fonterra importers or agents must ensure that they meet all registration requirements imposed by their importing government agencies.

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Destination Country

Afghanistan	Ghana	Myanmar	Togo
Australia	**Guatemala	Namibia	Tunisia
Bahrain	Guinea	Nepal	Uganda
Bangladesh	Guinea Bissau	New Zealand	United Arab
Barbados	Guyana	**Nicaragua	Vietnam
Benin	**Honduras	Niger	Yemen
Bhutan	Hong Kong	Nigeria	Zambia
**Bolivia	Indonesia	Oman	Zimbabwe
Botswana	Iraq	Pakistan	
Burundi	Jamaica	**Peru	
Burkina Faso	Jordan	Philippines	
Cape Verde	Kenya	Republic of the Congo	
Central African Republic	Kuwait	Rwanda	
Chad	Lebanon	Sao Tome and Principe	
China	Liberia	Saudi Arabia	
Comoros	Libya	Senegal	
Cote D'ivoire	Macau	Seychelles	
Democratic Republic of Congo	Madagascar	Singapore	
Djibouti	Malawi	Sierra Leone	
Egypt	Malaysia	Somalia	
**El Salvador	Mali	South Africa	
Equatorial Guinea	Mauritania	St Vincent	
Eritrea	Mauritius	Swaziland	
Ethiopia	Mexico	Syria	
Gabon	Mongolia	Taiwan R.O.C.	
Gambia	Morocco	**Thailand	
Georgia	Mozambique		

b Emirates

This Eligibility Statement should be used in conjunction with Product Bulletin Number and Selling Specification Number PB/SS 562

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