

Nonfat Dry Milk & Skimmed Milk Powder

LH / MH / HH



Nonfat dry milk is obtained by removing water from pasteurized skim milk. It contains 4.5% or less moisture and 1.5% or less milkfat (by weight). It is most commonly available in spray-dried form.

Skimmed milk powder is very similar. The main difference between them is that skimmed milk powder has min. 34% protein, whereas nonfat dry milk has no standardized protein level.

There are three main classifications: high-heat (least soluble), medium-heat, and low-heat (most soluble).

Typical Shelf Life 12 -18 months

Typical Applications

Low-Heat	Fluid milk fortification, cottage cheese, cultured skim milk, starter culture, flavored dairy drinks, ice cream
Medium-Heat	Prepared mixes, ice cream, confectionery, meat products
High-Heat	Bakery, meat products, ice cream, prepared mixes

Typical Composition

Protein	34.0% - 37.0%
Lactose	49.5% - 52.0%
Fat	< 1.25%
Ash	8.2% - 8.6%
Moisture	< 4.0%

Physical Properties

Color	White to light cream color
Body & Texture	Clean, pleasing dairy flavor

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