

Food Beverage and Tobacco Products UNSPSC Code 50000000**Dairy products and eggs; UNSPSC Code 50130000****Milk and butter products; UNSPSC Code: 50131700****Commodity-Milk powder; UNSPSC Code; 50131704****Selling Unit : mass-kg**

Sr. No.	Parameters	Type	Value 1	Value 2	Value 3	Value 4	Validation / Remarks	Unit	M	F	G	Demand Aggregation
Physical Characteristics												
1	The material shall be white or white with greenish tinge or light cream in colour. It shall be free from lumps except those that break up readily under slight pressure and shall be reasonably free from scorched particles. It shall also be free from extraneous matter.	Ch	Yes						v	v		
2	The flavour of the product or of the reconstituted milk shall be pleasant and clean. It shall be free from off flavours (may have slightly cooked but not the burnt flavour). It is recommended that the flavour and taste may be judged on the basis of their sensory characteristics	Ch	Yes						v			
3	The product shall be manufactured and packed under hygienic conditions as per IS 2491.	Ch	Yes						v			
Requirements												

4	Moisture, percent by mass, Max	N	4.00						v			
5	Total solids, percent by mass, min	N	96.00						v			
6	Fat, percent by mass, min	N	26.00						v			
7	Insolubility index, Max	N	2.00					ml	v			
8	Total ash (on dry basis), percent by mass, Max	N	7.30						v			
9	Titratable acidity (lactic acid), percent by mass, Max	N	1.20						v			
10	It shall be the material prepared by spray drying of standardized milk obtained from fresh cow milk or buffalo milk or a mixture thereof (the standardized milk shall be prepared by adjustment of suitably processed milk solids). The standardized milk shall be free from additives. All processing and drying should be carried out in a manner that minimizes the loss of nutritive value, particularly protein quality.	Ch	Yes						v			
11	For improving the disperseability of the product, lecithin to a maximum extent of 0.5 percent by mass may be added and declared on the label as per the PFA Rules.	Ch	Yes						v			

12	The product shall contain added calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate), not exceeding 0.3 percent by mass of the finished product. Such additions need not be declared on the label.	Ch	Yes						v			
13	Milk powder shall contain a maximum of 0.01 percent of butylated hydroxyanisole (BHA) by mass of the finished product.	Ch	Yes						v			
Microbiological Requiriements												
14	Bacterial Count: The bacterial count per gram of the product shall not be more than 40000 when determined according to the method prescribed in IS 5402.	Ch	Yes						v			
15	Coliform Count: The coliform bacteria shall be absent in 0.1 g of the product when determined according to the method prescribed in IS 5401.	Ch	Yes						v			
16	Staphylococcus Aureus: The coagulase positive staphylococcus aureus shall be absent in 0.1 g of the product when tested as per the procedure described in IS 5887 (Part 2).	Ch	Yes						v			

17	Salmonella: Salmonella shall be absent in 25 g of the product when tested as per the procedure described in IS 5887(Part 3).	Ch	Yes						v			
18	Shigella: Shigella shall be absent in 25 g of the product when tested as per the procedure described in IS 5887(Part7).	Ch	Yes						v			
Packing												
19	The milk powder shall be packed in clean and sound containers (as per IS 11078) or in a food grade flexible pack made from a film or combination of any of the substrates in such a way as to protect it from deterioration. The packing material	Ch	board,	paper	polyethyl ene					polyeste r metalize d film or aluminum foil	v	v
20	The product shall be packed in nitrogen, carbon dioxide or a mixture thereof. The packages shall be hermetically sealed. In case of plastic material only food grade plastic (as per IS 10171) shall be used.	Ch	Yes						v			
21	The product shall be packed in quantities as stipulated under the provisions of the Standards of Weights and Measures (Packaged Commodities) Rules, 1977.	Ch	Yes						v			

22	Packing size (in kg)	Ch	1	2	5	10		Kg	v	v		
23	<p>Bulk Packing: The product may be packed in quantities of 25 kg bags of food grade polyethylene (as per IS 10171) of minimum thickness 0.05 mm. The bags should be properly closed by tying with a string or a rubber band. The bags can also be heat sealed, but ensure that inner side of bag is free from milk powder particles. The bag shall be subsequently encased in any of the following:</p> <p>a) Multi-walled Kratl paper, such as crepe Kraft paper bags of not less than 80 GSM (g/m) grade lined with hessian cloth having a mass of 270 GSM (g/square m) and having two inner layers of plain Kraft paper of not less than 80 GSM (g/ square m) grade;</p> <p>b) Packs made out of 80 GSM (g/ square m) Kraft paper sandwich laminated to high density polyethylene woven fabric having construction as given in Annex A of IS 8069 with 20 GSM (g/m) polyethylene; and</p>	Ch	Yes						v			
Marking												

24	<p>The package shall bear legibly and indelibly the following information:</p> <p>a)Name of the material and brand name, if any;</p> <p>b)Name and address of the manufacturer;</p> <p>c)Type of material;</p> <p>d)Batch or code number;</p> <p>e)Process of drying;</p> <p>f)Month and year of manufacturing or packing;</p> <p>g)Net mass;</p> <p>h)Directions for storage;</p> <p>i)Best for consumption up to (month and year in capital letters);</p> <p>OR</p> <p>Best for consumption within (months) from the date of packing/manufacture;</p> <p>j)Direction for reconstitution;</p> <p>k)The contents of this container on reconstitution as per the directions havelitre(s) toned milk;</p> <p>l)Any other requirements under then Standard of Weights and Measure (Packaged Commodities) Rules, 1977 and</p>	Ch	Yes						v			
Shelf Life												
25	Shelf Life	N	2	3	4	5#		years	v	v		
Certification												
26	Compliance to FSSAI Standards	Ch	Yes						v			
27	FSSAI License Number for Manufacturing	Ch	Text						v			

28	FSSAI License Number for Reselling	Ch	Text						v			
29	Conformity to BIS specifications 1165:200 (latest)	Ch	Yes						v			
30	BIS License number, if ISI Marked	Ch	Text	NA					v			
31	Whether ISI marked	Ch	Yes	No					v	v		
Test Report Details												
32	Availability of Test Report from Central Govt/NABL/ILAC accredited lab to prove conformity to specification	Ch	Yes	No					v	v		
33	Test Report to be submitted to the Buyer on Demand write NA if Test report is not available	Ch	Yes	NA					v	v		

#6,7,8,9,10