

SINGAPORE STANDARD

**Specification for skimmed and whole milk
powder**



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Foreword

This Singapore Standard was prepared by the Technical Committee on Milk and Milk Products under the direction of the Food Standards Committee.

Being products of high nutritive value, skimmed and whole milk powder have wide distribution and popular demand in Singapore. These are solely imported products. These imported milk powders are either repacked and sold in their original form or are used as raw materials in the manufacture of many food products. This standard is drawn up to ensure good product quality and to safeguard the health of consumers.

A common defect of whole milk powder is the development on storage of a flat flavour, which later becomes tallowy and unpleasant. This is caused by oxidation of the fat present in the milk powder. In view of this, whole milk powder is prescribed to be vacuum packed or packed in nitrogen or other suitable inert gases.

The main updates in this revision are in the methods of test which are found in Table 1 – Composition limits of the products and the Bibliography.

Clause 3.3 and Table 1 footnote of Clause 5.2 are reproduced from CODEX STAN 207-1999 : 'Standard for milk powders and cream powder' and acknowledgement is made to the Food and Agriculture Organization of United Nations for the use of materials from the standard.

Attention is drawn to the possibility that some of the elements of this Singapore Standard may be the subject of patent rights. Enterprise Singapore shall not be held responsible for identifying any or all of such patent rights.

NOTE

1. *Singapore Standards (SSs) and Technical References (TRs) are reviewed periodically to keep abreast of technical changes, technological developments and industry practices. The changes are documented through the issue of either amendments or revisions.*
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Specification for skimmed and whole milk powder

1 Scope

This standard covers the requirements and methods of test for skimmed and whole milk powder for human consumption without further heat processing.

2 Normative references

The following referenced documents are indispensable for the application of this standard. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

AOAC 948.27 : Sediment in dairy products

AOAC 960.49 : Filth in dairy products

AOAC 989.11 : Coliforms in dairy products

AOAC 2002.07 : Detection and quantification of total aerobic microorganisms

ISO 1736:2008 (IDF 9: 2008) : Dried milk and dried milk products – Determination of fat content – Gravimetric method (Reference method)

ISO 5537:2004 (IDF 26: 2004) : Dried milk – Determination of moisture content (Reference method)

ISO 5739:2003 (IDF 107:2003) : Caseins and caseinates – Determination of contents of scorched particles and of extraneous matter

ISO 6091:2010 (IDF 86:2010) : Dried milk – Determination of titratable acidity (Reference method)

ISO 8968-1:2001 (IDF 20-1: 2001) : Milk – Determination of nitrogen content – Part 1: Kjeldahl method