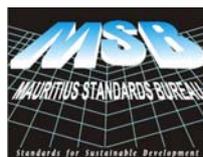

Dried milk - Specifications

PREVIEW

ICS 67.100.10



**Mauritius Standards Bureau
Moka**

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Contents

	Page
Foreword	iv
1 Scope	1
2 Normative references	1
3 Terms and definitions	3
4 Manufacture	3
4.1 Hygiene	3
4.2 Food additives	4
5 Requirements	4
5.1 Appearance	4
5.2 Flavour and odour	4
5.3 Extraneous matter	4
5.4 Contaminants	4
5.5 Physical and chemical characteristics	5
5.6 Microbiological characteristics	6
5.7 Optional characteristics	7
6 Sampling, testing and compliance with the standard	7
6.1 Sampling	7
6.2 Testing	8
6.3 Compliance with the standard	8
7 Packing and labelling	9
7.1 Packing	9
7.2 Labelling	9
Annex A Determination of titratable acidity	10

Foreword

This Mauritian Standard was drawn by the **Food and Agriculture Standards Committee** through its Subcommittee on **Dairy Products** and approved by the Standards Council on **29 August 2008**. It was notified in the Government Gazette on **11 July 2009***.

Amendment 1 was brought out by the **Food and Agriculture Standards Committee** through its Subcommittee on **Dairy Products**. It was approved by the **Standards Council** on **15 June 2011** and notified in the Government Gazette on **02 July 2011**** and is indicated by a side line in the text.

This third edition supersedes MS 20:2009 and amendment 1 incorporates the following changes:

- the list of Food additives will be those specified in Codex standard for milk powders and cream powder and those permitted under the General Standard for Food Additives Codex Stan 192 for dried milk;
- the requirement for vitamin A and Vitamin D has been aligned with Codex Guidelines on nutritional labeling and Codex Guidelines for nutrition claims;
- the requirement for iron as a fortifying element has been deleted from Table 5;
- the process of manufacture has been included in clause 7.2 for labelling;
- other wordings for the warning “dried skimmed milk” are acceptable;
- a warning statement for “fullcream milk powder” has been included in order to align with the Food Act.

Acknowledgment

MSB wishes to acknowledge the valuable assistance derived from the following publications

1. CODEX STAN 207-1999, *Codex standard for milk powders and cream powder*
2. CODEX STAN 192-1995, Rev 7-2006, *Codex general standard for food additives*
3. ADPI, *Standards for Grades of Dry Milks, including Methods of Analysis. Bulletin 916*
4. United States Standards for milk powders
5. United States Standards for Instant Nonfat Dry Milk- 2001
6. Food Regulations made under the Food Act 1998

Amendments/corrigenda issued since publication

Amendment No.	Date of issue	Comments
1	05 February 2011	Amendment is indicated by a sideline in the margin

* **General Notice No. 1514 of 2009**

* * **General Notice No. 237 of 2011**

Dried milk – Specifications

1 Scope

This Mauritian Standard specifies the requirements for dried milk or milk powders made from the milk of cow intended for direct consumption or further processing.

This standard covers dried milk of the following types:

- a) dried whole milk,
- b) instant dried whole milk,
- c) skimmed (nonfat) dried milk,
- d) instant skimmed (nonfat) dried milk.

The dried milk may be fortified.

It does not cover dried milk specially prepared for feeding infants.

2 Normative references

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

MS 30	<i>Labelling of prepackaged food</i>
ISO 707	<i>Milk and milk products – Guidance on sampling</i>
ISO 1736	<i>Dried milk and dried milk products – Determination of fat content – Gravimetric method (Reference method)</i>
ISO 4831	<i>Microbiology of food and animal feeding stuffs - Horizontal method for the detection and enumeration of coliforms - Most probable number technique</i>
ISO 4833	<i>Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of microorganisms – Colony count technique at 30 ° C</i>
ISO 5537	<i>Dried milk – Determination of moisture content (Reference method)</i>
ISO 5538	<i>Milk and milk products – Sampling – Inspection by attributes</i>
ISO 5739	<i>Caseins and caseinates - Determination of contents of scorched particles and of extraneous matter</i>
ISO 6611	<i>Milk and milk products -- Enumeration of colony-forming units of yeasts and/or moulds -- Colony-count technique at 25 degrees C</i>
ISO 6732	<i>Milk and milk products – Determination of iron content – Spectrometric method (reference method)</i>
ISO 6785	<i>Milk and milk products – Detection of Salmonella spp</i>
ISO 6888-1	<i>Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of coagulase – positive staphylococci (Staphylococcus aureus and other species) – Part 1: Technique using Baird-Parker agar medium</i>
ISO 6888-2	<i>Microbiology of food and animal feeding stuffs – Horizontal method for the</i>