

This Standard applies to cream powder and milk powders as defined in item 1 of this sub-regulation. *

1. Description. -

Milk powders and cream powder are milk products which can be obtained by partial removal of water from milk or cream. The fat or protein content, or both of the milk or cream may be adjusted, only to comply with the compositional requirements in sub-item (b) of item 2 of this sub-regulation, by addition or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk or cream being adjusted. Product shall be free from added whey and whey preparations.

2. Essential Composition and Quality Factors. -

(a) Raw materials-

i) Milk and cream

ii) The following milk products are allowed for protein adjustment purposes:

- Milk retentate: Milk retentate is the product obtained by concentrating milk protein by ultrafiltration of milk, partly skimmed milk, or skimmed milk;

(b) Composition. -

The product shall conform to the compositional specifications provided in the table below: –

Parameter	Whole Milk Powder	Partly Skimmed Milk Powder	Skimmed Milk Powder	Cream Powder
Moisture*, maximum, %, (m/m)	5.0	5.0	5.0	5.0
Milk fat, %, (m/m)	Minimum 26.0 and less than 42.0	More than 1.5 and less than 26.0	1.5 (maximum)	42.0 (minimum)
Milk protein** in milk solids-not-fat, minimum, %, (m/m)	34.0	34.0	34.0	34.0
Titration acidity, maximum (ml 0.1 NaOH	18.0	18.0	18.0	--

*This standard should be read along with sub-regulation 2.1.1 relating to General Standard for Milk and Milk Products with reference to the generic provisions pertaining to definitions of milk or milk products and heat treatments, guidelines for use of dairy terms, addition of micronutrients, etc.

Parameter	Whole Milk Powder	Partly Skimmed Milk Powder	Skimmed Milk Powder	Cream Powder
for 10 g - solids-not-fat)				
Insolubility Index, maximum, ml	2.0	2.0	2.0	--
Total ash, maximum, % (m/m), on moisture and fat free basis	9.3	9.3	9.3	--
Scorched particles, maximum	Disc B	Disc B	Disc B	Disc B

* The moisture content does not include water of crystallization of the lactose; the milk solids-not-fat content includes water of crystallization of the lactose.

** Protein content is 6.38 multiplied by the total nitrogen determined.

⁶²[Note.- Total sodium content in the milk powder shall not be more than 650 mg/ 100 gm SNF. The maximum level does not apply to sodium that could be present due to the use of sodium containing additives in milk powders.]

3. Food Additives. -

For products covered under this standard, specific food additives specified in Appendix 'A' of these regulations may be used and only within the limits specified.

4. Contaminants, Toxins and Residues. -

The products shall comply with the limits stipulated under the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

5. Hygiene. -

- (a) The products shall be prepared and handled in accordance with the requirements specified in Schedule 4, as applicable, of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and such other guidelines provided from time to time under the provisions of the Food Safety and Standard Act, 2006.
- (b) The products shall conform to the microbiological requirements specified in Appendix 'B' of these regulations.

6. Labelling. -

- (a) According to the composition in sub-item (b) of item 2, the name of the food shall be:
 - (i) whole milk powder, or

- (ii) partly skimmed milk powder, or
- (iii) skimmed milk powder, or
- (iv) cream powder, as appropriate:

Provided that the “partly skimmed milk powder” may be designated “semi-skimmed milk powder” if the content of milk fat does not exceed 16% (m/m) and is not less than 14% (m/m).

- (b) Wherever the word “milk” appears on the label of a package of skimmed milk powder as the description or part of the description of the contents, it shall be immediately preceded or followed by the word “skimmed or partly skimmed”, as the case may be.
- (c) There shall not be placed on any package containing the product covered under this Standard any comment on, explanation of, or reference to either the statement of equivalence, contained in the prescribed declaration or on the word “skimmed” [or “unsuitable for babies”] except instructions as to dilution as follows:

“To make a fluid not below the composition of (here insert type of milk - toned milk or skimmed milk as the case may be) with the contents of this package, add (here insert the number of parts) of water by volume to one part by volume of this product”.
- (d) In addition to the labelling requirements mentioned above, the provisions of the Food Safety and Standards (Packaging and Labelling) Regulations, 2011 shall apply to pre-packaged product.

7. Method of Sampling and Analysis.-

The methods of sampling and analysis mentioned in the manuals as specified by the Food Safety and Standards Authority of India from time to time shall be applicable.

2.1.11 Standard for Dairy Whitener

This Standard applies to Dairy Whitener as defined in item 1 of this sub-regulation. *

1. Description.-

Dairy Whitener is a milk product prepared through an appropriate processing of cow milk, buffalo milk or milk of any other species as defined under this regulation or a mixture thereof, and contains added carbohydrates such as sucrose, dextrose and maltodextrin, singly or in combination. The fat or protein content, or both, of the milk may be adjusted by

*This standard should be read along with sub-regulation 2.1.1 relating to General Standard for Milk and Milk Products with reference to the generic provisions pertaining to definitions of milk or milk products and heat treatments, guidelines for use of dairy terms, addition of micronutrients, etc.