

AMENDMENT NO. 1 JULY 2016
TO
IS 13334 (PART 1) : 2014 SKIMMED MILK POWDER —SPECIFICATION

PART 1 STANDARD GRADE

(Second Revision)

(Second cover page, Foreword, para 4, line 2)—Delete ‘yeast and mould count’.

(Page 1, clause 5.6)—Substitute the following for the existing clause:

‘5.6 The product shall also conform to the requirements given in Table 1. To decide conformity of a lot to microbiological requirements, Table 2 shall be followed.’

(Page 1, clause 5.6)—Insert the following new clause at the end:

‘5.7 The pesticide residues, heavy metals, toxins (aflatoxins and other naturally occurring toxins) and contaminants, if any, in the product shall not exceed the limits as prescribed in the *Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011.*’

(Page 1, Table 1)—Substitute the following for the existing table:

Table 1 Requirements for Skimmed Milk Powder, Standard Grade
(Clause 5.6)

Sl No.	Characteristic	Requirement	Methods of Test, Ref to
(1)	(2)	(3)	(4)
i)	Moisture, percent by mass, <i>Max</i>	4.0	IS 11623 ¹⁾ or 16072
ii)	Milk protein in milk solids not fat, percent by mass, <i>Min</i>	34.0	IS 7219 ²⁾
iii)	Milk fat, percent by mass, <i>Max</i>	1.5	IS 11721 ³⁾ or Annex B
iv)	Insolubility index, ml, <i>Max</i>	2	IS 12759
v)	Total ash (on dry basis), percent by mass, <i>Max</i>	8.2	Annex B of IS 14433
vi)	Titratable acidity, ml of 0.1 N NaOH/10 g of solids not fat	12 - 18	IS 11766
vii)	Scorched particles, mg, <i>Max</i>	15	IS 13500
		(equivalent to Disc B)	
viii)	Bacterial count, per g, <i>Max</i>	40 000	IS 5402
ix)	Coliform count per g	10	IS 5401 (Part 1)
x)	<i>Escherichia coli</i> , per g	Absent	IS 5887 (Part 1)
xi)	Coagulase positive <i>Staphylococcus aureus</i> , per g, <i>Max</i>	10	IS 5887 (Part 2)
xii)	<i>Salmonella</i> , per 25 g	Absent	IS 5887 (Part 3)
xiii)	Spore Count, per g		
	a) Aerobic (<i>Bacillus cereus</i>)	100	IS 5887 (Part 6)
	b) Anaerobic (Sulfite reducing <i>Clostridia</i>)	10	ISO 15213 : 2003
xiv)	<i>Listeria monocytogenes</i> , per g	Absent	IS 14988 (Part 1) : 2001

¹⁾ In case of dispute, the method indicated in IS 11623 shall be the reference method.

²⁾ Estimate milk protein content by the method prescribed in IS 7219. Calculate milk solid not fat percentage by subtracting milk fat and moisture from 100. Calculate milk protein in milk solid not fat, percent by mass as follows:

$$\text{Milk protein in milk solid not fat, percent by mass} = \frac{\text{Percent milk protein} \times 100}{\text{Percent milk solids not fat content}}$$

³⁾ In case of dispute, the method indicated in IS 11721 shall be the reference method.

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[Page2, Table 2, SI No. (vi)] —Substitute the following for the existing entry:

SI No.	Characteristics	Sampling Plan ¹⁾	Requirements	Method of Test, Ref to
(1)	(2)	(3)	(4)	(5)
vi)	Spore count, per g:			
	a) Aerobic (<i>Bacillus cereus</i>)	m M	100 1 000	IS 5887 (Part 4)
	b) Anaerobic(Sulfite reducing <i>Clostridia</i>)	m M	10 100	

(Page3, clause7) — Substitute the following for the existing clause:

‘7 SAMPLING

The method of drawing representative samples of the material and criteria for conformity shall be as prescribed in IS 1165. To decide conformity of a lot to microbiological requirements, sampling shall be done as prescribed in Table 2.’

(Page4, Annex A) — Substitute ‘14988 (Part 2) : 2002/ISO 11290-2 : 1998 Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of *Listeria monocytogenes*: Part 2 Enumeration method’ with ‘14988 (Part 1) : 2001 / ISO 11290-1 : 1996 Microbiology of food and animal feeding stuffs — Horizontal method for detection and enumeration of *Listeria monocytogenes*: Part 1 Detection method’.

(Page4, Annex A) — Insert the following references at an appropriate place:

IS No.	Title
16072 : 2012	Determination of moisture content in milk powder and similar products (routine method)’
ISO 15213 : 2003	Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of sulfite-reducing bacteria growing under anaerobic conditions.