



## **IS 1165:2022 Whole Milk Powder — Specification**

Milk production in our country is characterized by seasonal variations and drying of milk, an important method of preservation, facilitates later consumption during the lean season. The dried milk products, thus, have become an essential part of the chain between the producer and the consumer.

The Indian Standard, IS 1165:2022, specifies requirements for the whole milk powder, including its production, quality, and packaging under hygienic conditions as per IS 2491. This standard aims to ensure uniformity and safety by setting clear guidelines for the properties and testing of whole milk powder. Key specifications include a minimum of 26% milk fat and 34% milk protein in non-fat solids. The powder should be free from contaminants like extraneous matter, vegetable fats, and added sweeteners. Moisture levels are restricted to 4% to ensure stability, while microbiological safety limits for 9 critical requirements are defined to control bacteria, yeast, mold, and pathogens. Additionally, limits for heavy metals like lead and arsenic, toxins like aflatoxin M1, and other contaminants like melamine are specified to mitigate health risks.

Packaging clause mentions requirements for retail as well as bulk packing in airtight, food-grade containers to preserve quality and prevent contamination, with mandatory labeling indicating product name, manufacturer, expiry date etc. Testing and sampling procedures are detailed for consistency and compliance, ensuring that products meet both nutritional and safety standards.

This sixth revision harmonizes the IS with the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, ensuring alignment with food safety laws.