



IS 13334 (Part 2): 2014 - Skimmed Milk Powder- Specification, Part 2- Extra Grade

Skimmed Milk Powder (SMP)-Extra Grade is a product obtained from skimmed milk of cow or buffalo or a combination thereof by the **removal of water through spray drying**. Drying of milk is an important method of preservation and facilitates consumption during the lean season.

This standard ensures that the skimmed milk powder meets specific criteria for **safety, quality, and consistency**, particularly for its use in food products and nutrition and would meet the requirements of foreign buyers.

The Indian Standard IS 13334 (Part-2) defines the requirements and methods of sampling and test for skimmed milk powder (SMP) Extra Grade.

The standard encompasses the requirements of **Chemical parameters** like **moisture, fat content, protein content**, etc, and **Microbiological safety** requirements along with the requirements w.r.t. sensory characteristics, freedom from preservatives, neutralizers and adulterants. The limits of **pesticide residues, heavy metals, toxins and contaminants** have also been specified in line with FSSAI regulations, 2011.

The standard also covers the requirements for retail as well as bulk packing in **airtight, foodgrade containers** to preserve **quality and prevent contamination**, with mandatory labeling indicating product name, manufacturer, expiry date etc.

The Standard gives due consideration to the **Food Safety and Standards** (Food Products Standards and Food Additives) Regulations, 2011 and Legal Metrology (Packaged Commodities) Rules, 2011.

In summary, IS 13334 (Part-2) ensures that Extra Grade Skimmed Milk Powder is a **high-quality, safe, and nutritious product** that meets the standards for fat content, solubility, taste, and **overall food safety**.