



Short summary of Indian Standard 13334 Part (1) titled Skimmed Milk Powder, Standard Grade

Skimmed Milk powder is basically powder obtained from evaporating fat free milk, the modern solution for the perennial problems of seasonal variations in milk production. This elegant product simultaneously addresses the issues of food security, food wastage, price stability and rural livelihood.

Skimmed milk powder is the common ingredients in our instant tea premixes, infant/weaning foods and various *mithai* preparations. The powder is expected to be organoleptically pleasant, free from **adulterants**, readily soluble in the water, nutritious and **safe** from **food safety** point of view. The safety angle implies that the **powder** is microbiologically safe to consume within its declared shelf life.

The standard prescribes requirements for the characteristic colour, composition, appearance, reconstitution and added flavours & colours so that the product is organoleptically pleasant and **nutritious**. The standard mandates that the product be **free from preservatives, neutralizers, adulterants** and is manufactured & packed under **hygienic conditions**, so that it is chemically and microbiologically safe for consumption.

The Indian Standard specifies tests for moisture content, Milk protein, Milk fat, Total Ash, Acidity as well as various microbiological requirements such as Bacterial and coliform counts, E. coli, Salmonella, Listeria among others so that the product is wholesome.

This standard aligns the requirements of the standard with that of Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 and Legal Metrology (Packaged Commodities) Rules, 2011.