

**WHOLEMILK POWDER - Instant Fortified**

GDT Specification - Fonterra New Zealand

**UNRESTRICTED****DESCRIPTION**

Instant Fortified Wholemilk Powder is a soluble powder made by spray drying fresh pasteurised wholemilk.

**FEATURES**

- Excellent solubility
- Good flow properties
- Full fat content
- Enriched with Vitamin A and Vitamin D
- Rich creamy flavour
- Contains lecithin

**SUGGESTED USES**

- Instant Wholemilk Powder is typically re-packed for consumer applications

**CERTIFICATION**

- Halal

**ORIGIN**

- Product of New Zealand

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.

**NUTRITIONAL INFORMATION****TYPICAL**

(per 100g of product)

|                        |      |
|------------------------|------|
| Energy (kJ)            | 2120 |
| Protein (N x 6.38) (g) | 24.0 |
| Moisture (g)           | 2.8  |
| Fat (g)                | 28.4 |
| Carbohydrate (g)       | 39.0 |
| Ash (g)                | 5.8  |

**INGREDIENTS (ALLERGENS IN BOLD)****Cows' milk, Soy lecithin, Vitamin A, Vitamin D**

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient.

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### PACKAGING

Multi-wall bag with a paper outer and an inner plastic liner.  
No staples or metal fasteners are used.

- Net Weight: 25 kg
- Gross Weight: 25.35 kg
- Typical Bag Dimension: 95 x 53 x 14 cm



### STORAGE AND HANDLING

Wholemilk Powder is hygroscopic and can absorb odours. Therefore adequate protection is essential. It is recommended that product is stored at below 25°C, relative humidity below 65% and in an odour free environment. Stocks should be used in rotation preferably within 24 months of manufacture.



Handle  
with  
care



Store in a  
cool, dry  
place



Keep  
away from  
odours

### TRUSTED QUALITY

#### COMPLIANCE:

Our manufacturing facilities adhere to the highest global standards in food safety and quality, verified through regular internal and external audit programs and accredited with FSSC22000 certification.

Our products and ingredients are tested throughout the supply chain, from milk collection through to final product release, using internationally recognised test methods to verify quality and compliance.

Our products are securely packed in multi-wall bags with three layers of protection and labelled to enable full trace back, so you can trust in the knowledge it was made with care.

**NUTRITIONAL ANALYSIS****TYPICAL**

(per 100g of product)

|                                    |          |
|------------------------------------|----------|
| Energy                             | 2120 kJ  |
| <i>Calories</i>                    | 510 kcal |
| Fat                                | 28.4 g   |
| <i>Energy from fat</i>             | 1050 kJ  |
| <i>Calories from fat</i>           | 250 kcal |
| <i>Saturated fatty acids</i>       | 18.8 g   |
| <i>Monounsaturated fatty acids</i> | 5.7 g    |
| <i>Polyunsaturated fatty acids</i> | 0.4 g    |
| <i>Trans fatty acids</i>           | 1.3 g    |
| <i>Cholesterol</i>                 | 90 mg    |
| Total Carbohydrate                 | 39.0 g   |
| <i>Lactose</i>                     | 39.0 g   |
| Dietary Fibre                      | 0 g      |
| Calcium                            | 820 mg   |
| Sodium                             | 255 mg   |
| Vitamin A                          | 850 µg   |
| Vitamin D                          | 10 µg    |

| CHEMICAL                            | UNITS | MIN  | MAX  | REFERENCE METHOD |
|-------------------------------------|-------|------|------|------------------|
| Protein (N x 6.38) as is            | % m/m | 23.3 | 26.7 | ISO 8968-1       |
| Milk Protein in Milk Solids non fat | % m/m | 34   |      | Calculation      |
| Moisture                            | % m/m |      | 3.5  | ISO 5537         |
| Fat                                 | % m/m | 28.0 | 30.0 | ISO 1736         |
| Titrateable Acidity                 | % m/v |      | 0.15 | SMEDP 15.020     |

| FUNCTIONAL         | UNITS   | MIN | MAX | REFERENCE METHOD |
|--------------------|---------|-----|-----|------------------|
| Wettability [25°C] | seconds |     | 40  | ISO/TS 17758     |

| MICROBIOLOGICAL                  | UNITS | MIN | MAX          | REFERENCE METHOD       |
|----------------------------------|-------|-----|--------------|------------------------|
| Aerobic Plate Count              | cfu/g |     | 10,000       | ISO 4833-1             |
| Coliforms                        | /g    |     | Not Detected | ISO 11866-1            |
| Escherichia coli                 | /g    |     | Not Detected | ISO 11866-1            |
| Yeast and Mould                  | cfu/g |     | 50           | ISO 6611               |
| Coagulase Positive Staphylococci | /g    |     | Not Detected | ISO 6888-3             |
| Listeria                         | /125g |     | Not Detected | AOAC 051603 /ISO11290  |
| Salmonella                       | /750g |     | Not Detected | AOAC 061504 / ISO 6579 |

| PHYSICAL           | UNITS            | MIN     | MAX  | REFERENCE METHOD |
|--------------------|------------------|---------|------|------------------|
| Bulk Density       | g/ml             | 0.44    | 0.52 | 100 Tap          |
| Colour             | Typical/Atypical | Typical |      | Fonterra         |
| Foreign matter     | /32.5g           | Pass    |      | Fonterra         |
| Scorched particles | /32.5g           |         | B    | SMEDP 15.172     |
| Insolubility Index | ml               |         | 1.0  | ISO 8156         |

| SENSORY | UNITS            | MIN     | MAX | REFERENCE METHOD |
|---------|------------------|---------|-----|------------------|
| Flavour | Typical/Atypical | Typical |     | Sensory Analysis |

| VITAMINS AND MINERALS  | UNITS   | TYPICAL | MIN | MAX  | REFERENCE METHOD |
|------------------------|---------|---------|-----|------|------------------|
| Vitamin A              | µg/100g |         | 600 | 1100 | HPLC             |
| Vitamin D <sub>3</sub> | µg/100g |         | 7.5 | 13.0 | UPLC-MS/MS       |

| CONTAMINANTS          | UNITS | MIN | MAX          | REFERENCE METHOD |
|-----------------------|-------|-----|--------------|------------------|
| Inhibitory Substances |       |     | Not Detected | DELVO SP-NT      |

**OTHER**

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidder Contracting Information File.

**WHOLEMILK POWDER, Instant Fortified**

GDT Specification - Fonterra New Zealand

DATE: 30 April 2024

**UNRESTRICTED****Fonterra will only Ship Instant Fortified Wholemilk Powder GDT Specification – Fonterra New Zealand to the Countries that are specifically listed below:**

If you want this product shipped to a country that is not listed below, please contact a Fonterra representative. There is no “obligation” on Fonterra to ship to a country that is not listed or has not been agreed between the customer and Fonterra prior to purchase.

\*\* Prior to contracting with Fonterra importers or agents must ensure that they meet all registration requirements imposed by their importing government agencies.

**Destination Country**

|               |                      |
|---------------|----------------------|
| Bahrain       | Mongolia             |
| Bangladesh    | Morocco              |
| Cambodia      | Myanmar              |
| Cameroon      | New Caledonia        |
| China         | **Nicaragua          |
| Cote d'Ivoire | Nigeria              |
| Egypt         | Oman                 |
| **El Salvador | Pakistan             |
| Fiji          | **Panama             |
| Georgia       | Papua New Guinea     |
| Ghana         | Philippines          |
| **Guatemala   | Saudi Arabia         |
| Guyana        | Senegal              |
| Hong Kong     | Singapore            |
| Indonesia     | Solomon Islands      |
| Iraq          | South Africa         |
| Jamaica       | St Vincent           |
| Jordan        | Sudan                |
| Kenya         | Syria                |
| Kuwait        | Taiwan R.O.C.        |
| Libya         | **Thailand           |
| Malaysia      | United Arab Emirates |
| Maldives      | Vanuatu              |
| Mauritius     | Vietnam              |
| Mexico        |                      |

This Eligibility Statement should be used in conjunction with Product Bulletin Number and Selling Specification Number PB/SS 560