

**ASC SPECIFICATION NO. 128 (DP-5)****FOR FULL CREAM MILK POWDER**1. Quality.

a. The milk shall be cow's or buffalo's whole milk, which after the greater portion of its water content has been removed, and then reduced to a fine powder light yellow/cream white colour. It shall be dry, free from lump, infestation, rancidity (chemical or physical), tallowness, stale flavor, offensive odour and discoloration. It shall not contain any foreign substance. On reconstitution it shall form a uniform solution simulating fresh full cream milk Powder of good taste and appearance.

b. The full cream milk powder shall not show any evidence of faulty processing or unhygienic method or manufacture. It shall be of such quality and so processed as to remain sound and wholesome in the original unopened pack in a tropical country for a period of two years.

2. Analysis. The analysis of full cream milk powder shall conform to the following limits :

- a. Moisture..... Not more than 4.0 percent.
- b. Ash ..... Not more than 6.0 percent.
- c. Milk fat ..... Not less than 26 percent.
- d. Acidity (reckoned as lactic acid)..... Not more than 1.5 percent.
- e. Milk protein..... Not less than 25 percent.
- f. Milk sugar .....Not less than 36 percent.
- g. Melamine ..... Not more than 0.20 mg/kg.

3. **Inspection.** An inspection of the consignment will be carried out by Bulk Inspection section (BIS) of AHQ, ST Dte. Qualitative fitness test of full cream milk powder for consumption of defence forces shall be carried out through Armed Forces Food & Drugs Laboratory (AFFDL) Dhaka Cantonment before final acceptance of the stores from the supplier.

4. **Keeping Warranty.** The full cream milk powder shall be fit for consumption for 12 (Twelve) months from the date of acceptance of supplies by the consignee.

5. **Hygiene.** The premises and the machineries employed for the manufacture of full cream milk powder shall be maintained in strict sanitary and hygiene conditions. The premises and machineries shall be open to inspect by the inspecting auth of consignee whenever required.

6. **Packing.** Packing in 25 kg paper bags (3-4 layers) with food grade polythene bag inside, suitable for packing of powder milk. Outer layer of bags should preferably be white colored. Inner polythene bag should be heated sealed at both ends. Outer layer should be properly stitched/sealed. Packing is to be done by concerned manufacturer of country of origin.

7. Marking.

Bags. The following particulars shall be printed on the bags by the manufacturer concerned:

- (1) Name of Manufacturer/factory.
- (2) Manufacturers Brand Mark.
- (3) Manufacturing Batch or Code Number.
- (4) Date of Manufacture.
- (5) Date of expiry.
- (6) Description of contents (Proximate Analysis).
- (7) Net weight of contents.

8. **Country of Origin.** **USA, Australia, New Zealand, Holland, Denmark, Canada, Germany, Norway, France, Ireland and Belgium.**

9. **Access Over limit (Price Reduction).** Necessary price reduction (PR) will be done based on the following method:

- a. Full price reduction on access level of moisture over 4%
- b. Full price reduction on below 25% of protein level.
- c. Full price reduction on below 26% of Milk fat.

  
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