



# ULTRAFILTERED (UF) SKIM – LIQUID PROTEIN



PUBLISHED 1/27/25

## Product Information

Grade A Ultrafiltered Skim Milk is made from skim milk and is used as a component for protein standardization and fortification in reduced-lactose products. This product is higher in protein and lower in carbohydrates than traditional milk. There are no standards of identity for this product, it is made to customer specifications. Suggested labeling for this product is “Ultrafiltered Skim Milk.”

## Ingredients

Grade A Skim Milk

## Allergens

Product contains milk. Product does not contain added components of the following allergens: Cereals containing gluten, crustaceans, eggs, fish, peanuts, sesame, soybeans, or nuts.

## Shelf Life & Storage

Optimum Shelf Life: Maintain at 45 degrees F or less and store no longer than 72 hours.

## SDS

Food and food ingredients are exempt from the labeling requirements of the OSHA Hazard Communication Standard since they are subject to FDA labeling requirements.

## FAQ's

- Kosher: O-AT-KA is an Orthodox Union Kosher Approved Facility
  - Country of Origin: United States
  - Regulatory Supervision of New York State Department of Agriculture and Markets
  - Plant Number: 36-5056
- BE Disclosure: Product does NOT require BE Disclosure labeling in compliance with USDA/AMS National Bioengineered (BE) Food Disclosure Standards.

Typical Analysis	
Milk Fat (Maximum)	0.50%
Moisture (Maximum)	85.00%
Titrateable Acidity (Maximum)	0.16%
Protein:	12.5 – 14.00%
Protein (Dry Basis)	>= 85.00%
Lactose	0.35-0.85%
E. Coli	< 10 per mL
Total Solids	15.10-16.00%
Milk Solids Nonfat	14.60-15.50%

## Typical Nutrient Data

	Per 100g
Calories (kcal)	56.50
Fat (g)	0.20
Saturated Fat (g)	0.07
Trans Fatty Acid (g)	0.00
Cholesterol (mg)	9.50
Carbohydrates (g)	0.50
Dietary Fiber (g)	0.00
Total Sugars (g)	0.60
Added Sugar (g)	0.00
Protein (g)	13.30
Vitamin D (mcg)	0.00
Sodium (mg)	13.00
Calcium (mg)	347.00
Iron (mg)	0.00
Potassium (mg)	61.10

The nutritional composition of product will vary with each production lot. Typical nutritional data has been determined through composite lab testing and use of accepted nutritional database systems.

This information is provided to you to aid in your development work and should not be used solely to determine your nutrient labeling. You may need to analyze for those nutrients as they occur in your final product as required by CFR Title 21, Section 101.9.

*The information contained herein is to the best of our knowledge correct. The data outlined and the statements are intended only as a source of information. No warranties, expressed or implied, are made. Based on this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of patent rights.*