INTERNATIONAL DAIRY PRODUCTS COUNCIL

The attached process and control measures for the denaturing of skimmed milk powder and buttermilk powder for use as animal feed have been proposed by Poland for inclusion in Attachment C - Register of Processes and Control Measures.
Skimmed milk powder may be exported from the customs territory of Poland to third countries:

A. Either, after the competent Polish authorities have ensured that the skimmed milk powder has been denatured according to any one of the following processes:

1. By the addition, per 100 kgs. of skimmed milk powder, of 2.5 kgs. of lucerne meal or grass meal, containing not less than 70 per cent of particles not exceeding 300 microns, uniformly distributed throughout the mixture.

2. By the addition of finely milled alfalfa flour (98 per cent to pass mesh 60, equivalent to 50 United States standard), in a proportion of 2 to 4 parts per 100 and of phenolophtalein in a proportion of 1:20,000 (1 gr. per 20 kgs. of milk).

3. By the addition, in the proportion of 20 per 100 by weight of the product treated (80 per 100 by weight of milk powder and 20 per cent of the denaturing agent) of a mixture composed of 80 per cent bran and 20 per cent potato flour, rice flour or other common starch (at least 10 per cent to pass mesh 60, equivalent to 50 United States standard), with phenolophtalein in the proportion of 1:20,000.

4. By the production of feed milk surrogate MS 93:

INFORMATION
ON THE PRODUCTION OF FEED MILK SURROGATE MS 93

(a) Product description:

Feed milk surrogate MS-93 is produced from skimmed milk and whey in the proportion 1+1, buttermilk powder, animal fat or fat used for feed milk surrogates, rape seed or soybean lecithin, vitamins, mineral salts and antibiotics in the form of Polfamix 1C. Skimmed milk can be substituted by buttermilk up to 20 per cent.

(b) Quantity composition of ready product:

- dry fatless matter - 82.0 %
- water not more than - 5.0 %
- fat not less than - 12.0 %
- Polfamix 1C - 1.0 %
- rape seed or soybean lecithin - ca 0.5 %
(c) Quality composition of ready product:

- acidity not more than 9 SH
- Coli group bacteria absent in 0.01 g.
- total number of microorganisms in 1 g. not more than 250,000

(d) Technological operations:

Production of "MS" preparation includes following operations:

- consolidation of skimmed milk, whey and buttermilk up to 45-48 per cent of dry matter,
- dissolution of lecithin and Polfamix at the temperature of ca 40 C,
- binding of the mixture with fat components and Polfamix at the temperature of 70-75 C by intensive mixing in flow,
- drying and packaging.

B. Or, after its incorporation in compound or mixed stockfoods of a kind falling within CN 23.09.