



PLT 06-1187  
 572 Hwy. 1  
 Fortuna, CA 95540

707-725-6182

**Humboldt Creamery Quality**  
 TITLE: HUMBOLDT CREAMERY ORGANIC WMP

QC.31.41.594

DOCUMENT NUMBER

**ORGANIC WHOLEMILK POWDER**  
 Low Heat / Kosher

Lot	061-21	Parameters
MFG Date	3/2/2021	Julian Code
Coliform	<10	<10
SPC	300	<10000/g (10,000/g Max)
Fat	30.29	>28.5% TO <40%
Moisture	2.2	<2.5% (4.5 if not by w.t or moist. SNF)
Scorch	7.5	Disc A 7.5mg (15mg MAX)
Titratable Acidty	0.09	.15% Max
Yeast & Mold	<100	<100 cfu/g Max
E. Coli	<3	<3g Max
Protein	26.53	>26%
Staphylococcus	Negative	Negative
Antibiotics	Not Found	Not Found
Flavor	Satisfactory	Satisfactory
Color	Creamy Light Yellow	Creamy Light Yellow
Salmonella	Negative	Negative (2/375g)
Listeria	Negative	Negative

5/3/2021

X

JoAnn Comalli  
 Quality Assurance Manager  
 Signed by: JoAnn Comalli

CURRENT REVISION DATE: 04/12/2021  
 PRIOR REVISION DATE: 12/14/2020