



Heat-Treatment Classification of Nonfat Dry Milk & Skim Milk Powder

(General Applications for Use Based on Processing Parameters)

Classification	Undenatured Whey Protein Nitrogen* mgs/gm	A Few Recommended Uses
Low heat Nonfat Dry Milk	Over 6.0	Fluid milk fortification, cottage cheese, cultured skim milk, starter culture, chocolate dairy drinks, ice cream.
Medium Heat Nonfat Dry Milk	1.51 – 5.99	Prepared mixes, ice cream, confectionery, meat products
High Heat Nonfat Dry milk	Under 1.5	Bakery, meat products, ice cream, prepared mixes

****Higher temperatures and/or extended holding times contribute directly to whey protein denaturation. This index is used as a measure of the cumulative heat effects during processing of nonfat dry milk.***

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