

**STANDARDS for**

**BULLETIN 916**

**GRADES of**

**DRY MILKS**

**Including**

**METHODS of**

**ANALYSIS**

**ADPI**

AMERICAN DAIRY PRODUCTS INSTITUTE 

**STANDARDS FOR GRADES OF DRY MILKS**  
**Including**  
**METHODS OF ANALYSIS**

<b>Contents</b>	<b>Page</b>
Introduction.....	1
Definitions for Dry Milk Products.....	2
Approximate Composition and Food Value of Dry Milks .....	3
General Grading Requirements.....	4
Specific Grading Requirements .....	5
Nonfat Dry Milk .....	5
Instant Nonfat Dry Milk.....	7
Dry Whole Milk.....	8
Dry Buttermilk.....	10
Dry Buttermilk Product.....	12
Unfit for Human Consumption.....	14
Heat-Treatment Classification for Nonfat Dry Milk .....	14
Method References .....	14
Methods of Analysis .....	15
Sampling—General.....	15
Composite Sampling.....	16
Specific Determinations.....	17
Standard Plate Count.....	17
Coliform Bacteria.....	22
Moisture .....	24
Milkfat.....	26
Protein.....	28
Solubility Index.....	29
Scorched Particles.....	31
Titratable Acidity.....	34
Dispersibility (Instant Nonfat Dry Milk) .....	35
Flavor and Odor .....	38
Total Ash and Alkalinity of Ash.....	39
Whey Protein Nitrogen in Nonfat Dry Milk.....	41
Powder Bulk Density .....	44
 Appendix	
I. Grade A Condensed and Dry Milk Products.....	45