

Technical Data Sheet

Skim milk powder for microbiology

Catalogue number: 115363

Description

Skim milk powder is derived out of skimmed cow milk, which is spray dried.

Application

It is used as substrate in media for the bacteriological examination of dairy products and for the identification of *Clostridia* spp. The latter can be differentiated based on their ability to proteolytically break down proteins to peptones (peptonization) or to coagulate milk. Furthermore, it is described in the EN ISO 6887-4:2017 to be used as pre-enrichment broth for the detection of *Salmonella* spp. and STEC when testing cocoa and cocoa containing products (use 100 g/L; sterilize after reconstitution). As an ingredient in culture media Skim milk powder is usually employed in concentrations of 0.1 to 1.0%.

When rehydrating the Skim milk powder, or using it for the preparation of culture media, add the milk powder gently to the water and use an appropriate stirrer with respect to the powder portion being processed. Please make sure, that no clumps are present in the rehydrated skim milk or the prepared media, respectively.

Typical Analysis

pH-value (1% water)	6 - 7
Fats	≤ 1.5%
Assay protein (ex N, calc. on dried substance)	≥ 35%
Lactose (enzymatically)	40 – 52%
Ash (800 °C)	≤ 10%
Water (according to Karl Fischer)	≤ 5.0%
Suitability for microbiology	passes test
Microbiological test	passes test
Identity (NIR)	passes test

Ordering Information

Product	Cat. No.	Pack content
Skim milk powder for microbiology	1153630500	500 g

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Lit. No. MK_TN 13311EN Ver. 1.0 02/2024