

SPECIFICATION FULL CREAM MILK POWDER 26/25

Packing:	3,4 layer paper sacks + polyethylen insert	
Collective packing:	pallets (1200 x 800)	
Quality:		
	a) loose powder, uniform, white – creamy	
	b) purity	A, B
	c) solubility	0,1 – 0,5
Chemical specification:		
	a) water	1,5 –4,0%
	b) proteins	25% ±1
	c) fat (milk)	26% in d. m.
	d) minerals	about 6,0%
	e) acidity of milk pH	min. 6,2
Bacteriological specification:		
	a) total number of microorganisms in 1 g	max. 25 000
	b) Coliform in 1 g	absent
	c) Staphilococcus aureus in 1g	absent
	d) Salmonella in 25g	absent
	e) Listeria Monocytogenes w 25g	absent
	f) Bacterium leaven and moulds in 1 g	absent
	g) Antibiotics	absent

Storage:		
a) Expiry date		1 year
d) Temperature		Max 25°C
c) Moisture		Max 75%
Immediate package:		
3 layer paper bag with foil insert		25kg netto
GMO Declaration:		
Product is GMO free		
Allergens:		
Milk and its products		Yes
Crustaceans		No
Nuts and its products		No
Peanuts		No
Celery		No
Cereals containing gluten		No
Lupin		No
Eggs and their products		No
Sulphur dioxide		No
Sesame		No
White mustard		No
Soy		No
Fish and its products		No
Usage:		
Replacement of milk powder for cake and sweets production		
Delivery documents (standard):		
Invoice, Packing List, HDI, Quality Certificate		