

**SPECIFICATION  
 FULL MILK POWDER SHN 26/15**

<b>Packing:</b>	3,4 layer paper sacks + polyethylen insert	
<b>Collective packing:</b>	pallets (1200 x 800)	
<b>Quality:</b>		
	a) loose powder, uniform, white – creamy	
	b) purity	A, B
	c) solubility	0,1 – 0,5
<b>Chemical specification:</b>		
	a) water	1,5 –4,0%
	b) proteins	15% ±1
	c) fat	26%±1 in d. m.
	d) minerals	about 6,0%
	e) acidity of milk pH	min. 6,2
<b>Bacteriological specification:</b>		
	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 1g	absent
	g) antibiotics	absent
<b>The fat in this product is only milky fat.</b>		

<b>Storage:</b>		
a) Expiry date		1 year
d) Temperature		Max 25°C
c) Moisture		Max 75%
<b>Immediate package:</b>		
3 layer paper bag with foil insert		25kg netto
<b>GMO Declaration:</b>		
Product is GMO free		
<b>Allergens:</b>		
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
<b>Usage:</b>		
Replacement of milk powder for cake and sweets production		
<b>Delivery documents (standard):</b>		
Invoice, Packing List, HDI, Quality Certificate		