

ORGANIC RAW MILK

1. Product: Organic Raw Milk

2. Sensory analysis:

Appearance	milky white to yellowish
Smell	pure, typical milk-like
Taste	pure, typical milk-like, no off-flavor
Texture	liquid, slight creaming possible, no butter lumps

3. Chemical-physical analysis:

Protein	natural finish, seasonal differences
Fat content	natural finish, seasonal differences
pH-value	6,65-6,75
Temperature	≤ 6 °C
Phosphatase Test	positive
Inhibitor Test	negative

4. Microbiological analysis:

Microorganism	Tolerance values
Total plate count	< 100.000 CFU/ml

5. Nutrition Facts:

100 ml product contain on average:

Caloric value 294 kJ	294 kJ / 70 kcal
Fat 4,1 g	Fat 4,1 g
Thereof saturated fatty acids	2,6 g
Carbohydrates	4,8 g
Thereof sugar	4,8 g
Protein 3,4 g	3,4 g
Salt	0,12 g

6. Allergens: milk and products thereof

Nr specyfikacji ORM/1/L	Opracował:	Zatwierdził:
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