

PRODUCT SPECIFICATION	UHT MILK
	product

1. PRODUCT DESCRIPTION/ OPIS PRODUKTU

UHT Milk is obtained from raw milk, normalised to determined contents of fat, and then treated a sterilization process UHT and aseptic packaging.

2.REQUIREMENTS / CHARAKTERYSTYKA

SENSORY CHARACTERISTIC/ CECHY ORGANOLEPTYCZNE		
Taste and aroma /smak i zapach	Colour /kolor	Consistency /konsystencja
Appropriate for milk, sweetish, without strange tastes and odors	White or light	Homogeneous liquid

CHEMICAL / CHEMICZNE:

	0,5% fat	1,5% fat	2,0%	3,2%	3,5%
Protein content % / zawartość białka (%)	Standard: 3,2 Tolerance: ± 0,3				
Fat content /zawartość tłuszczu (%)	Standard: 0,5% Tolerance ± 0,2	Standard: 1,5% Tolerance ± 0,2	Standard: 2,0% Tolerance ± 0,2	Standard: 3,2% Tolerance ± 0,2	Standard: 3,5% Tolerance ± 0,2
Density, g/ml, Not less than	Fat: ≤ 0,5% : 1,0300	Fat: < 2%: 1,0290		Fat: ≥ 2%: 1,0280	
High pasteurization	Effective				
Aflatoxin M I	max 0,050 µg/kg				
Heavy metals	Lead (Pb) - max 0,02 mg/kg According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)				
Pesticides	According to Regulations (WE) 396/2005 of 23 February 2005 (as amended)				
Dioxins PCB	Maximum sum of dioxins 2,5 pg/g fat, sum of dioxin + polychlorinated biphenyl max 5,5 pg/g fat sum of PCB28, PCB52, PCB 101, PCB 138, PCB 153, PCB 180 max 40 ng/g fat According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)				
Antibiotics	Absent				
Acidity SH	Min. 6,0 Max. 7,0				
Acidity pH	Min. 6,5 Max. 6,8				
Alcohol test	No flocks of protein in ethyl alcohol 80% test				
Carbohydrates	Standard: 4,7 Tolerance ± 0,3				

MICROBIOLOGICAL PARAMETERS/ PARAMETRY MIKROBIOLOGICZNE

Total count of mesophilic microorganisms after thermostatic test		No more than 10 in 0,1ml	
Coliform bacteria	Enterobacteriaceae	Salmonella	Listeria monocytogenes
absent in 1 ml	absent in 1 ml	absent in 25 ml	absent in 25 ml

NUTRITIONAL VALUE in 100 ml/ WARTOŚĆ ODŻYWCZA

Milk	0,5% fat	1,5% fat	2,0%	3,2%	3,5%
Energy value	152 kJ/ 36 kcal	190 kJ/ 45 kcal	208 kJ/60 kcal	253 kJ/ 60 kcal	264 kJ/ 63kcal
Fat including saturated fatty acids	0,5 g 0,3 g	1,5 g 1,0 g	2,0 g 1,3 g	3,2 g 2,1 g	3,5 g 2,3 g

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Carbohydrates including sugars	4,7 g	4,7 g	4,7 g	4,7 g	4,7 g
Protein	3,2 g	3,2 g	3,2 g	3,2 g	3,2 g
Salt	0,10 g	0,10 g	0,10 g	0,10 g	0,10 g
Calcium	105 mg - 13%*				

*Daily Reference Intake Value of calcium (for adults).

The content of salt is a result of fact, that sodium is a natura I milk component.

5. TECHNICAL REQUIREMENTS	
Packing and transport	A direct packaging of UHT Milk is a carton which is made of multilayer laminate with aluminium foil of a capacity: 1 L, 500 ml, 250 ml, 200 ml or other. A direct packaging are placed on cardboard palettes. A direct packaging are allowed for packaging food products in accordance with Regulation (WE) 1935/2004 (as amended).
Transport	Carried out only by means of transport which protect products from contamination, damage, at not more than +25° C. The transportation is authorized to transport foodstuffs and has valid sanitary documents.
Labeling	A direct packaging of UHT milk is marked with: <ul style="list-style-type: none"> - Name and address of the producer, - Name of product, - Type of heat treatment: UHT - Expiry date : „Best before:”- day, month, year, storage conditions - Fat content, - Net weight, - Veterinary sign in the oval
Storage	UHT milk should be stored in dry, clean, warehouse, no longer than 6 months from production <late, at temperature below +25 ° C. After opening the carton should be stored under refrigerated conditions and no longer than 48 hours.

GMO DECLARATION / DEKLARACJA GMO

Provisions of Regulations (WE) 1829/2003 and 1830/2003 of European Parliament and Council concern labeling permit and ability to track food and feed products produced modified organisms, they are met and product does not require any special labeling.

IONISING RADIATION

Provisions of Directives 1999/2 and Directives 1999/3 concern foodstuffs and food ingredients treated with ionizing radiation and ingredients of foodstuffs treated with ionizing radiation they are met and product does not require any special labeling.

9. ALLERGENS / ALERGENY

Milk and milk products (including lactose)

Nr specyfikacji: UHT/1/L	Opracował:	Zatwierdził:
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