

## Specification

- 1. Designation of product:** Raw milk
- 1.1. Perception demands  
Exterior: colour white or yellowish white  
Odour: characteristic, without strange odours  
Flavour: characteristic, a little bit sweetish, full, without strange flavours
- 1.2. Stocking: loading temperature is max 6 C<sup>o</sup>
- 1.3. Transport: with a tanker with an inox tank.
- 2. Quality demands:**
- 2.1. Physical and chemical characteristics:
- The quantity of milk components has to be accordant to the natural composition  
Fat content min.3,5 %  
Protein content min. 3,2-3,4 m / m  
Point of congelation <-520 m C<sup>o</sup>  
pH: 6,6 - 6,75
- 2.2. Hygienic and microbiologic characteristics:
- Total Plate Count < 300.000 / ml  
Somatic cell count < 400.000 / ml  
Inhibitor cannot be detected  
Staphylococcus aureus cannot be detected  
Salmonella cannot be detected