

PRODUCT SPECIFICATION

Product:	Skimmed milk concentrate 35 %		
Article No.	61/0100		
Description:	Raw material: fresh cow's raw milk, free of inhibitors Appearance / colour: homogeneous liquid (no separation), white colour, without visible burned particles typical clean and milky smell and taste		
<u>Chemical analysis:</u>	<u>Limit</u>	<u>Range</u>	<u>Method</u>
Temperature (° C)	3,0 – 8,0	≤ 10,0	
Fat (%)	≤ 0,3		Gerber / Teichert
Dry matter (%)	35,0	34,0 – 37,0	102 ° C
Inhibitors	negative		BR-Test
pH	6,4	6,3 – 6,7	
<u>bacteriological analysis</u>			
TPC /ml	≤ 10.000	≤ 30.000	§ 64 LFGB
Coliforms /0,1ml	negative		§ 64 LFGB
E. coli /ml	negative		§ 64 LFGB
Yeast and moulds /ml	< 50	≤ 100	YGC
Staph. aureus /ml		≤ 100	§ 64 LFGB
Salmonella / 25 ml	negative		§ 64 LFGB
The raw material has to comply with the provisions of German law governing foodstuffs and its accompanying ordinances and the EEC rules.			