

**1. NAME OF PRODUCT: FAT FILLED MILK POWDER MIX (26% vegetable fat)**
**2. GENERAL DESCRIPTION**

Fat filled milk powder mix is produced from cow's milk ingredients (whey) and pasteurized skimmed milk, concentrated and emulsified with vegetable fat and then, spray dried.

**3. PRODUCT APPLICATION**

Fat filled milk powder mix can be use to: ice cream, confectionery, chocolate, biscuits, cookiem, dairy.

**4. ORGANOLEPTIC, CHEMICAL AND MICROBIOLOGICAL REQUIREMENTS**

Parameters	Requirements
Appearance	Free-flowing powder, homogeneous, finely sprayed. Small lumps easy to crumble are acceptable.
Colour	From white to creamy
Taste and smell	typical for pasteurized milk, without strange aftertastes and flavors
Contamination	unacceptable; burned particles according to A and B standards are acceptable A,B
Water content, %	<4,0
Fat content, %	>26%
Acidity	max.7,5 °SH
Protein content, %	10-17 %
Carbohydrates content, %	>45%
ASH content, %	6- 8%
Antibiotics and inhibitors	absent
Total bacterial count	max 20 000cfu/g
Moulds and yeasts	max 100cfu/g
Coliform bacteria	< 10 cfu/g
Staphylococcus aureus	< 10 cfu/g
Salmonella	Absent in 25g
Listeria monocytogenes	Absent in 25g
Heavy metals	Lead (Pb) – max 0,1 mg/kg According to Commision Regulation No 1881/2006 of 19 December 2006
Aflatoxin M1	max 0,050µg/kg According to Commision Regulation No 1881/2006 of 19 December 2006 (with later amendments)
Pesticides	According to Regulations (WE) 396/2005 of 23 February 2005

**5. Other requirements:**

- Product do contain neither ingredients nor additional substances containing genetically modified organisms are present (GMO).
- The product is not exposed to ionizing radiation.
- Allergens are absent, except milk (including lactose),
- Packaging: bags weight 25kg or big-bag,
- Storage: Should be stored at temperature below +25°C, relative humidity max 75%, no longer than 6 months from production date.