

FULL CREM MILK POWDER SPECIFICATION

PRODUCT: FULL CREAM MILK POWDER

Adpi Extra Grade

Spray process

Human Consumption

PRODUCER: SPÓŁDZIELNIA MLECZARSKA W ŁAPACH/
DAIRY COOPERATIVE IN ŁAPY

ul. Brańska 8, 18-100 Łapy

FACTORY CODE: PL 20021601 WE

ORGANOLEPTIC CHARACTERISTICS

Colour: Pale Cream

Flavour: Typical for milk, without foreign odour

Aspect: Shall be entirely free from lumps, except those which break up readily under

slight pressure practically free from visible dark particles

PHYSICOCHEMICAL CHARACTERISTIC

Moisture	max. 4,0%
Milk Fat	min. 26%
Milk Protein	min. 24,0%
Lactose	max. 38%
Ash	max. 6,6%
Acidity Titrable as Lacti Acid	max. 0,15%
Solubility Index	max. 1.0 ml
Scorched Particles	Disc. A
Neutralizing substances	Absent
Toxic Anabolic Substances	Negative
Aflatoxine M1	Negative
Inhibitors (Coagulation test)	Negative
Mineral salts	6%
Cntaminant Radioactivity	Am-241 + Pu-239 <=1Bq/kg Sr-90 +I - 131<= 100 Bq/kg Cs -134 + Cs -137<= 1000 Bq/kg

MICROBIOLOGICAL CHARACTERISTICS

Standard Plate Count	max. 10 000 CFU/gr
Coliforms	less than 10 CFU/gr
Yeast and Fungus	max. 10 CFU/gr
Salmonella	Negative in 25 gr
Staphylococcus Aureus	Absent /1g
Listeria Monocytogenes	Negative in 25 gr
Energy value in 100g	2052kJ/490kcal

PACKING:

25 kg paper bags. Packed in multiwall paper bags with inner liner of polyethylenewith 80 microns and 4 plies of kraft paper multiwall bags.

EXPIRY DATE: 24 months