

Product description
Description Pasteurized milk e.g . 1,5 %, 1,6 %, etc

Taste and smell Pure taste of milk without foreign taste
 pure smell of milk

Appearance Typical
 not curdled

Color Milky
 white

Physical chemical analysis
Water content 37%

Fat content 0,1 %

ph 6,6 - 6,8

Protein content 21% min

Nutritional analysis (approximately per 100g)
Energy Depends on fat content

Carbohydrates 4,7 g

Protein 3,4 g

Salt 0,1 g

Microbiological analysis
Coliforms 0-10 cfu

Salmonella Absent

**Enterobacteria-
cea** Max. 100

**Total
plate count** Max. 50 000

Others specs
Allergens Milk and products thereof (including
 lactose)

GMO The product does not contain and has not
 been produced from genetically modified
 organisms.

Storage < 6°C.

Our certificates
