

Product description

Description	Fluid consistency
Taste and smell	Characteristic
Appearance	Homogeneous liquid
Color	Creamy white

Physical chemical analysis

Freezing point	-0.520
Fat content	2,8 - 5,0%
ph	6,55 - 6,8
Protein content	3,0 - 4,0 %

Microbiological analysis

Total plate count	< 300, 000 cfu
Salmonella	Absent
Staphylococcus aureus	Absent
Somatic cell count	<400, 000 cfu

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	Maximum temperature on delivery: 6 C. Storage temperature: ≤6

Our certificates



Formulated **Izabella Kędzierska**
 ikedzierska@foodcom.pl
 +48 22 652 36 59

Approved by **Mateusz Augustyniak**
 maugustyniak@foodcom.pl
 +48 22 652 36 59