

## Product description

|                        |   |
|------------------------|---|
| <b>Description</b>     | Fluid consistency                                   |
| <b>Taste and smell</b> | Typical for pasteurized milk, without foreign odors |
| <b>Appearance</b>      | Solid white color liquid                            |
| <b>Color</b>           | Smoothly, typical, white                            |

## Physical chemical analysis

|                                |           |
|--------------------------------|-----------|
| <b>Total solids Inhibitors</b> | 33 - 38 % |
| <b>Fat content</b>             | <=0,05 %  |
| <b>ph</b>                      | 6,6 - 6,8 |
| <b>Acidity SH</b>              | 6,0 - 7,5 |

## Microbiological analysis

|                              |                 |
|------------------------------|-----------------|
| <b>Total plate count</b>     | <300.00 cfu ml  |
| <b>Salmonella</b>            | Absent in 25 ml |
| <b>Staphylococcus aureus</b> | Absent in 25 ml |

## Others specs

|                  |   |
|------------------|---|
| <b>Allergens</b> | Milk and milk based products including lactose.   |
| <b>GMO</b>       | The product does not contain and has not been produced from genetically modified organisms. |
| <b>Storage</b>   | Maximum temperature on delivery: 6°C.Storage temperature: ≤6                                |

## Our certificates



Formulated

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