

ORGANIC RAW MILK

Specification code Date

ORM/2/L 30/07/2021

Product description	Physical chemical analysis
Description Pasteurized milk e.g. 1,5 %, 1,6 %, etc	Water content 37%
Taste and smell Pure taste of milk without foreign taste pure smell of milk	Fat content 0,1 %
Appearance Typical not curdled	ph 6,6 - 6,8
Color Milky white	Protein content 21% min
Nutritional analysis (approximately per 100g)	Microbiological analysis
Energy Depends on fat content	Coliforms 0-10 cfu
Carbohydrates 4,7 g	Salmonella Absent
Protein 3,4 g	Enterobacteria- Max. 100 cea
Salt 0,1 g	Total Max. 50 000 plate count
Others specs	Our certificates
Allergens Milk and products thereof (including lactose)	
GMO The product does not contain and has not been produced from genetically modified organisms.	Agents and Brokers CERTIFICATED GMP+
Storage < 6*C.	

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Approved by

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