

## SKIMMED MILK CONCENTRATE

Specification code Date

SMC/2/L 30/07/2021

Product description		Physical chemical analysis	
Description	By evaporating of pasteurized skimmed milk resulted liquid, only from milk of cows, pasteurized.	Total solids Inhibitors	33 - 38 %
Taste and smo	Pure , specific, fresh without foreign smell	Fat content	≤0.35 %
Appearance	Homogeneous liquid, without foreign bodies	ph	6,2 - 6,7
Color	Smoothly, typical, white	Protein content	38 - 41 %
		Microbiological analysis	
		E. coli	Absent
		Salmonella	Absent in 25 ml
		Enterobacteria- cea	≤10 cfu
		Listeria monocytogenes	Absent in 25 ml
Others specs		Our certificates	
Allergens	Milk and milk based producs including lactose.		
GMO	The product does not contain and has not been produced from genetically modified organisms.	BRGS Agents and Brokers CERTIFICATED	MP+
• · · · · · · · · · · · · · · · · · · ·	Transport containers, that are in contact with the raw material, do not impair the quality of the raw material. They are in accordance with the current legal requirements for food, especially the Regulation (EC) No 1935/2004.	Formulated	Izabella Kędzierska ikedzierska@foodcom.pl +48 22 652 36 59
Foodcom S A	1733/2004.		. 10 22 002 00 07

Foodcom S.A. Komedy 2/3, 02-517 Warsaw NIP: 5213680286, REGON:147463542 www.foodcom.eu

Approved by

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