

Specification code UHT/2/L/E

Date 17/12/2024

### Product description

Description	UHT Milk is obtained from raw milk, normalised to determined contents of fat, and then treated a sterilization process UHT and aseptic packaging
Colour	White
Taste and smell	Appropriate for milk, sweetish, without strange tastes and odors
Appearance	Homogeneous liquid

### Physical chemical analysis

Fat content	max 3,5 %
Protein content	standard 3,2 %
pH	6,5- 6,8
Acidity	6,0- 7,0

### Others specs

Allergens	Milk and milk products (including lactose)
GMO	The product does not contain and has not been produced from genetically modified organisms
Storage	UHT milk should be stored in dry, clean, warehouse. After opening the carton should be stored under refrigerated conditions and no longer than 48 hours. Packaging: cartons

### Microbiological analysis

Total plate count	<10 cfu/g
Coli bacteria	<10 cfu/g
Coliform bacteria	Absent /1ml
Enterobacteriaceae	Absent /1ml
Listeria monocytogenes	Absent /25g
Salmonella	Absent /25g

### Our certificates



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