

### Product description

Description	Product produced by a spray-drying process from fresh, centrifugal separated buttermilk.
Colour	Uniform, white to creamy.
Taste and smell	Pure, free from foreign taste and smell.
Appearance	Direct package should not be damaged. Dry uniform powder, fine sprayed, light lumps easily crumbling are acceptable.

### Physical chemical analysis

Water content	max 5,0 %
Fat content	max 6,0 %
Protein content	min 29,0 %
°SH	Max 7,5
pH	6,3 – 6,8
Foreign bodies	Unacceptable; scorched particles according to disc A,B
Solubility index	max 2,0 ml
Antibiotics	negative
Heavy metals	
Dioxins and PCBs (pg/g fat) (WHO-PCDD/F-TEQ I PCDD/ F-PCB-TEQ, ICES-6)	According to Regulatory with changes (WE) (EC) 1881/2006
Melamine	
Radioactivity (Cs-137, Cs-134, Sr-90)	According to client's requirements
Pesticide residues	According to regulatory with changes (WE) nr 396/2005.

### Nutritional analysis (approximately per 100g)

Energy	1617 kJ / 382 kcal
Fat	6,5 g
-of which saturated	4,0 g
Carbohydrates	51,0 g
-of which sugars	51,0 g
Protein	30,0 g
Salt	1,2 g

### Packing

Type of packaging	Product packed into the paper bags with polyethylene film inserts, closed with stitches.
Weight net (kg)	25 kg
Selling units per pallet (arts)	According to client's requirements
Labelling	Labeling according to valid legislation - (EC) 1169/2011.
Code	Production batch number: DD.MM.RRRR/LOT

### Microbiological analysis

Total plate count	$\leq 5 \times 10^4$ cfu/g
Yeasts and moulds	$\leq 50$ cfu/g
Staphylococcus aureus	n=5, c=2, m=10, M=100 cfu/g
Enterobacteriaceae	n=5, c=0, m= M=10 cfu/g
Listeria monocytogenes	Negative cfu/25g

**Others specs**

Allergens	Milk and products thereof (including lactose).
GMO	Product isn't genetically modified and doesn't contain genetically modified ingredients.
Ionizing radiation	Product and or its components are not treated with ionizing radiation.
Storage	Temperature max 25°C and humidity max 75%. Means of transport are approved for transport of food, ensuring the required storage conditions, protecting products against damage, pest and environmental influence.
The date of minimum durability	18 months from production batch number.

**Our certificates**

