



INSTANT FAT FILLED MILK POWDER 28/15

GENERAL INFORMATION

Description	Product is a composition of various dairy ingredients blended to adjust fat and protein content, for customer's specific requirements.
Producer/Exporter	origin: Poland, Factory code: 08 61 16 05, Hs Code: 190190
Application	Chocolate, sweets, desserts, cream fillings, ice cream, recombined liquid milk, coffee and tea, whiteners, sauces and other preferred use in the food industry.
Requirements	The product conforms with all applicable Polish and European Union standards and regulations and is produced in compliance with requirements of HACCP System.

PHYSICO-CHEMICAL REQUIREMENTS

	Specification	Analysis method
Protein* (in d. m. %)	min. 14 - max. 16	PN-75 A-04018
Fat* (%)	min. 26 - max. 28	PN-ISO 5543:2009
Moisture (%)	max. 4,0	IDF-FIL 26A:1993
Ash (%)	max. 8,0	ADPI 916:2001
pH	min. 6,0	ISO 7238:2004
Lactose (%)	approx. 46	PN-78/A-86030
Purity (disc)	A, A/B	ADPI 916
Wettability (sec)	max. 45	Dissolving temp. 39°-70°C

MICROBIOLOGICAL REQUIREMENTS

Total plate count/g	10 000	PN-EN ISO 4833-1:2013-12
Coliforms 0,1/g	absent	PN-ISO 4831:2007
E-coli 0,1 g	absent	PN-ISO 16649-2:2004
Salmonella 25/g	absent	PN-EN ISO6579:2003+AC:2014-11
Antibiotics	absent	01/M edition 3 from 25.09.2012 according to Delvotest SP-NT, DSM
Yeast /g	max. 50	PN-ISO 21527-1:2009
Mould /g	max. 50	PN-ISO 21527-1:2009

ORGANOLEPTIC REQUIREMENTS

Color	White to yellowish colour, free flowing powder
Smell and flavour	Typical milky taste and smell without foreign odour
Aspect	Uniform powder, free of lumps and macro

STORAGE, SHELF LIFE AND PACKING SPECIFICATION

Packing	Four-layer paper bag with polythene inner bag, 25 kg net
Shelf Life	24 months shelf life in the original packaging
Storage	Product must be stored in a cool, dry place, at ambient temperature and relative humidity below 80%

* a mixing variation of +/- 2% may occur

Please Note: The specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested you evaluate the product on at least a laboratory basis prior to its commercial usage. This specifications may be superseded by a later issue. Please consult your sales representative to confirm you have the correct specification. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESSED OR IMPLIED ARE MADE. These specifications are intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.