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FULL CREM MILK POWDER SPECIFICATION

1. PRODUCT DESCRIPTION

Full cream milk powder is a powder obtained through spray drying a standardized and pasteurized milk. After homogenization milk by the vacuum pump is transferred to the spray tower.

2. INGREDIENTS LIST

Standardized and pasteurized milk.

3. ORGANOLEPTIC CHARACTERISTICS:

Colour: Pale Cream

Flavour: Typical for milk, without foreign odours

Appearance: Shall be entirely free from lumps, except those which break up readily under slight pressure practically free from visible dark particles.

4. PHYSICO-CHEMICAL CHARACTERISTICS:

Moisture	max. 4,0%
Lactose	max. 38%
Ash	max. 6,6%
Acidity Titrable as Lacti Acid	max. 0,15%
Solubility Index	max. 1.0 ml
Scorched Particles	Disc. A
Neutralizing substances	Absent
Toxic Anabolic Substances	Negative
Antibiotics	Absent
Inhibitors (Coagulation test)	Absent
Mineral salts	6%

DIOXIN PCB: total dioxin max. 3,0 pg/g fat, total dioxin + polychlorinated biphenyl max. 6,0 pg/g fat ;
Directive 1881/2006/WE on 19 December 2006

AFLATOXINS M1: max. 0,050 µg/kg ; Directive 1881/2006/WE on 19 December 2006

PESTICIDES: Directive 396/2005 on 23 February 2005

RADIOACTIVITY: Cs 134 max. 100 Bg/kg; Cs 137 max. 100 Bg/kg ; Council Regulation No. 2218/89 on
18 July 1989

LEAD: max. 0,1 mg/kg ; Directive 1881/2006/WE on 19 December 2006

Nutritional value per 100 g of product

Calories	2052kj / 490 kcal
Total Fat	26 g
Saturated Fat	16 g
Total Carbohydrates	38 g
Sugar	38 g
Protein	26 g
Salt *	0,90 g

*the salt content is solely due to the presence of naturally occurring sodium

5. MICROBIOLOGICAL CHARACTERISTICS:

Standard Plate Count	max. 10 000 CFU/g
Coliforms	less than 10 CFU/g
Yeast and Fungus	max. 10 CFU/g
Salmonella	Absent / 25 g
Staphylococcus Aureus	Absent /1g
Listeria Monocytogenes	Absent / 25 g

6. ALLERGEN DECLARATION: with reference to Directive 2000/13/WE

7. GMO DECLARATION:

With reference to the following legal acts:

1. Act on 22 June 2001 about genetically modified organisms, Corpus Nr 76 item 811 with later changes
2. European Parliament Directive and Council of Europe 2001/18/EC on 12 March 2001 annulling Council Directive 90/220/EEG about intentional release into environment genetically modified organisms.
3. European Parliament Regulation and Council Nr 1829/2003 on 15 July 2003 about genetically modified food and feed.
4. European Parliament Regulation and Council Nr 1830/2003 on 22 September 2003 about identification and labeling genetically modified organisms and identification of food and feed products manufactured from genetically modified organisms, changing Directive 2001/18/WE

FULL CREAM MILK POWDER is not genetically modified and doesn't contain genetically modified ingredients. doesn't need special labeling.

8. PACKAGING

Full cream milk powder is packed into:

- 25 kg paper bags with 3 or 4 layers with a polyethylene lining, sealed and closed by an easy open tape or sewed with a paper overlay

Packaging has PZH certificate for admission to food contact.

9. STORING CONDITIONS AND SHELF LIFE

- The product should be stored in temperature < 25°C and humidity < 75%.

- Shelf life of full cream milk powder is 24 months from production date.

10. MARKING

There should be at least following information placed on packaging:

1. product name,
2. producer's name and address,
3. oval veterinary mark,
4. production date or batch code,
5. nett weight,
6. gross weight,
7. best before date,

Additional label can be prepared according to customer requirements.

11. DISTRIBUTION CONDITIONS

Means of transport should be clean, without foreign odour. During the transport, the product should be protected against contamination, damage and harmful influence of atmospheric factors.