

**PRODUCT SPECIFICATION SHEET for FAT FILLED MILK POWDER**

**GENERAL INFORMATION**

<b>Description</b>	Product is a composition of various dairy and vegetable products blended to adjust fat and protein content to meet customer's specific requirements
<b>Origin</b>	Poland
<b>Specifications</b>	The product conforms with all applicable Polish and European Union standards and regulations and is produced in compliance with requirements of HACCP System

**SPECIFICATIONS**

High Protein		Low Protein	
Applications		Applications	
Yoghurts, chocolate, ice cream, desserts, biscuits, confectionery, coffee and tea whiteners, bakery and pastry		Recombined liquid milk, milk drinks, milk shakes, coffee and tea whiteners, biscuits, desserts, confectionery, bakery and pastry	
<b>Protein* (%)</b>	20 - 26	<b>Protein* (%)</b>	8 - 18
<b>Fat (%)</b>	min. 26 max. 28	<b>Fat (%)</b>	min. 26 max. 28
<b>Moisture (%)</b>	max. 4.0	<b>Moisture (%)</b>	max. 4.0
<b>Ash (%)</b>	max. 8.0	<b>Ash (%)</b>	max. 8.0
<b>pH</b>	min. 6.0	<b>pH</b>	min. 6.0
<b>Lactose (%) +/- 1</b>	approx. 38	<b>Lactose (%) +/- 1</b>	approx. 38
<b>Purity (disc)</b>	A, A/B	<b>Purity (disc)</b>	A, A/B
<b>Insolubility</b>	1.0 ml max.	<b>Insolubility</b>	1.0 ml max.
<b>Color</b>	White to yellowish	<b>Color</b>	White to yellowish
<b>Flavor</b>	Typical milky	<b>Flavor</b>	Typical milky
<b>Texture</b>	Free flowing, free of lumps	<b>Texture</b>	Free flowing, free of lumps
<b>Taste</b>	Typical milky	<b>Taste</b>	Typical milky

**MICROBIOLOGICAL SPECIFICATIONS**

Total plate count/g	20,000
Coliforms 0.1 g	absent
E. coli 0.1 g	absent
Salmonella 25/g	absent
Antibiotics	absent
Yeast & Mould /g	max. 100

**STORAGE, SHELF LIFE AND PACKING SPECIFICATION**

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

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