

1. PRODUCT DESCRIPTION

Low temperature skim milk powder is a spray dried product manufactured from fresh skim milk which has been carefully handled and processed to minimize protein denaturation and to preserve the quality and freshness associated with fresh skim milk solids. The product does not contain any preservatives, chemical additives, foreign substances and contaminants. Qualitative parameters of skim milk powder are consistent with specification. Skim milk powder is produced and packed according to good manufacturing practice rules and WE 1881/2006 regulation with later changes concerning contamination of food and 396/2005 regulation with later changes concerning pesticides.

2. INGREDIENTS LIST

Skimmed cow milk

3. APPLICATION

Skim milk low heat powder is used as additive to cheese, yoghurt, desserts, confectionery, dairy and delicatessen products, creams, sauces, frozen desserts and many other food products.

4. ORGANOLEPTIC PROPERTIES

Parameter	Description
Colour	White to lightly creamy
Appearance	Loose powder, uniform without lumps
Flavour and smell	Typical, clear, sweet, without foreign odour

5. PHYSICO-CHEMICAL PROPERTIES

Parameter	Value
Moisture, %	max. 4,0
Total fat, %	max. 1,25
Saturated fatty acids, %	max. 0,8
Monounsaturated fatty acids, %	max. 0,3
Polyunsaturated fatty acids, %	max. 0,03
pH (10% solution)	6,5 – 6,7
Titrate acidity ADPI,%	max. 0,15
Protein in solids not fat,%	min. 34,0
Ash, %	max. 8,3
Salt, %	0,84
Sodium, mg	490
Carbohydrates, including lactose,%	max. 56,0
Sugars, %	max. 56,0
Polyols, %	0,0
Starch, %	0,0
Fibre, %	0,0
WPN, mg/g	≥6,00
Insolubility index (ADPI), ml	max. 1,0
Antibiotics and inhibiting substances	absent
Contamination according (ADPI)	max. B
Energy value in 100g	1554 kJ; 371 kcal

6. MICROBIOLOGICAL PROPERTIES

Parameter	Value
Total plant count	max. 20 000/g
Enterobacteriaceae	<10/g
Listeria monocytogenes	absent/25g
Salmonella	absent/25g
Coagulase-positive staphylococci	<10/g

7. PACKAGING

Skim milk low heat powder is packed in:

- 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
- 500- 1000 kg big bags made of polypropylene with polyethylene lining or covered with polyethylene

Packaging is approved for direct food contact

8. STORAGING CONDITIONS AND SHELF LIFE

- The product should be stored in temperature < 25°C and humidity < 75%.
- Shelf life of Skim milk low heat powder is 24 months from production date.

9. MARKING

There should be at least following information placed on packaging:

- product name,
- producer's name and address,
- oval veterinary mark,
- production date or batch code,
- nett weight,
- gross weight,
- best before date,

Additional label can be prepared according to customer requirements.

10. 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.

10. GMO DECLARATION

With reference to the following legal acts:

1. Genetically Modified Organisms Act of 22 June 2001 Journal of Laws 2007.36.233 with later amendments
2. Directive 2001/18/EC of the European Parliament and of the Council of 12 March 2001, repealing Council Directive 90/220/EEG on the deliberate release into the environment of the genetically modified organisms with later amendments.
3. Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed with later amendments.
4. Regulation (EC) No 1830/2003 of the European parliament and of the Council of 22 September 2003 with later amendments.

PPHU „Laktopol” Sp. z o.o. Zakład Produkcyjny Nr 1 w Suwałkach declares, that product – *SKIM MILK POWDER Low Heat* is not genetically modified and doesn't contain genetically modified ingredients.

11. ALLERGEN DECLARATION

Lp	Allergen ingredients	Product/Raw material contains		Is cross-contamination possible?	
		YES	NO	YES	NO
1.	Cereals containing gluten (wheat , rye, barley, oats, pelt, kamut or their hybridized strains) and products thereof		X		X
2.	Crustacean and products thereof		X		X
3.	Eggs and products thereof		X		X
4.	Fish and products thereof		X		X
5.	Nuts and products thereof		X		X
6.	Soybean and products thereof		X		X
7.	Milk and products thereof	X			X
8.	Nuts i.e. almond, hazelnut, walnut , cashew, pecan nut, brazil nut, pistachio nut, macadamia nut		X		X
9.	Celery and products thereof		X		X
10.	Mustard and products thereof		X		X
11.	Sesame seeds and products thereof		X		X
12.	Sulphur dioxide and sulphite in concentration of more than 10 ppm expressed as SO ₂		X		X
13.	Lupin and products thereof		X		X
14.	Molluscs and products thereof		X		X

Product IS NOT dedicated for consumers with nutritive allergy on milk proteins (-lactoalbumin, -lactoglobulin, -casein) and for the people with lactose intolerance (disorder of synthesis inhibition – galactosidase – enzyme of lactose digest.