



## Skimmed Milk Powder LH, MH, HH

Class 1

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### 1. PRODUCT DESCRIPTION

Skimmed milk powder is obtained by evaporation of water from fresh milk using spray dry method. The product does not contain any preservatives, chemical additives, foreign substances and contaminants. Quality parameters of skimmed milk powder are compatible with the specification. Skimmed milk powder has been produced and packed in accordance with the principles of good manufacturing practice and hygiene (GMP / GHP) and HACCP.

### 2. LIST OF INGREDIENTS

Skimmed cow milk

### 3. APPLICATION

Skimmed milk powder is used as an additive in the manufacture of: bakery, confectionery, dairy, delicatessen products, creams, sauces, frozen desserts and many other food products.

### 4. ORGANOLEPTIC PROPERTIES

Parameter	Description	Test method
Colour	White to light cream, uniform	PN-78/A - 86030
Appearance	Loose powder, uniform, without lumps	PN-78/A - 86030
Flavor and smell	Typical, pure, sweet, without foreign odor and flavor	PN-78/A - 86030

### 5. PHYSICO-CHEMICAL PROPERTIES

Parameter	Value			Test method
	LH	MH	HH	
WPN Index, mg/g	≥ 6,0	1,51 – 5,99	0 – 1,5	I – 67 Kjeldahl Method
Moisture, %	max. 4,0	max. 4,0	max. 4,0	PN 78/A - 86030
Total fat, %	max. 1,25	max. 1,25	max. 1,25	PN 78/A – 86030 (Gerber method)
pH	6,5 – 6,7	6,5 – 6,7	6,5 – 6,7	10% solution
Titratable acidity % (ADPI)	max. 0,15	max. 0,15	max. 0,15	ADPI
Ash, %	max. 8,3	max. 8,3	max. 8,3	PN 78/A - 86030
Antibiotics and inhibiting substances	absent	absent	absent	Delvotest SP-NT
Impurities (disc)	max. B	max. B	max. B	PN 78/A-86030

### 6. NUTRITIONAL VALUE

Parameter	Value			Test method
	LH	MH	HH	
Energy value in 100g (in kJ/kcal)	1553/ 371	1553/ 371	1553/ 371	Nutritional board of National Food and Nutrition Institute
Total fat, g including:	max. 1,25	max. 1,25	max. 1,25	PN 78/A – 86030 (Gerber method)
Saturated fatty acids, g	max. 0,84	max. 0,84	max. 0,84	Nutritional board of National Food and Nutrition Institute
Monounsaturated fatty acids, g	max. 0,31	max. 0,31	max. 0,31	Nutritional board of National Food and Nutrition Institute
Polysaturated fatty acids, g	max. 0,03	max. 0,03	max. 0,03	Nutritional board of National Food and Nutrition Institute
Carbohydrates, g including lactose :	max. 54	max. 54	max. 54	Nutritional board of National Food and Nutrition Institute
Sugar, g	max. 54	max. 54	max. 54	Nutritional board of National Food and Nutrition Institute
Polyols, g	0,0	0,0	0,0	Nutritional board of National Food and Nutrition Institute
Starch, g	0,0	0,0	0,0	Nutritional board of National Food and Nutrition Institute
Fiber, g	0,0	0,0	0,0	Nutritional board of National Food and Nutrition Institute
Protein, g	min. 34,0	min. 34,0	min. 34,0	Kjeldahl method
Salt, g	1,22	1,22	1,22	Nutritional board of National Food and Nutrition Institute
Cholesterol, mg	25	25	25	Nutritional board of National Food and Nutrition Institute

### 7. MICROBIOLOGICAL PROPERTIES

Parameter	Value			Test method
	LH	MH	HH	
Total plate count	max. 20 000/g	max. 10 000/g	max. 10 000/g	PN-EN ISO 4833
Enterobacteriaceae	<10/g	<10/g	<10/g	PN-EN ISO 21528-2
Listeria monocytogenes	absent/25g	absent/25g	absent/25g	PN-EN ISO 11290-1
Salmonella	absent/25g	absent/25g	absent/25g	PN-EN ISO 6579
Coagulate-positive staphylococci	<10/g	<10/g	<10/g	PN-EN ISO 6888-1

### 8. PACKAGING

Packaging unit is undamaged, clean and dry. It protects the product from pollution and other threats. Packaging is approved for direct contact with food.

Packaging way:

- 25 kg paper bags with 3 or 4-layer insert of polyethylene, sealed and closed by an easy-open tape or sewed with an overlay paper. Net weight : 25 kg
- 500- 1000 kg big bags made of polypropylene with polyethylene lining.

The pallet is foil wrapped in order to protect the finished product and packaging.

### 9. STORAGE CONDITIONS AND SHELF LIFE

The product should be stored in clean, dry , airy , free from pests and insects conditions. Storage temperature should be < 25°C and humidity < 75 %.

Shelf life is 24 months.

**10. DISTRIBUTION CONDITIONS**

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

**11. PACKAGING UNIT PRINTING**

Packaging unit should contain at least following information: product name, class type, producer's name and address, producer's oval veterinary number, production date or lot number, net weight, gross weight, fat content, storage condition, shelf life. In case of export - according to contract requirements.

**12. ADDITIONAL REQUIREMENTS**

Quality	Declaration	The legal basis
GMO	The product is not genetically modified	- The Act of 22 June 2001 on Genetically Modified Organism (Journal of Laws of 2007.36.233 with later amendments). - Directive 2001/18/EC of 12 March 2001 with later amendments, - Council Regulation (UE) Nr 1829/2003 of 22 September 2003 with later amendments, - Council Regulation (UE) Nr 1830/2003 of 22 September 2003 with later amendments.
Allergen content	Product contain following allergens: milk proteins ( lactalbumin, lactoglobulin, casein) and lactose	Council Regulation (UE) Nr 1169/2011 of 25 October 2011 with later amendments.
Ionizing radiation	The products has not been treated with ionizing radiation.	Regulation of Minister of Health of 20 June 2007 on irradiation of food (Journal of Laws 2007.121.841)
Traceability	Producer has implemented traceability system for raw materials and packaging.	Regulation (UE) Nr 178/2002 of 28 January 2002 with later amendments.
Pesticide residues	Pesticide content in the product - according to legal requirements.	Regulation (UE) Nr 396/2005 of 23 February 2005 with later amendments.