

<b>Name of product</b>	<b>Fat – Filled milk powder instant 20% - 26%</b>
<b>Product description</b>	Fat - filled milk FFMP instant is a powder obtained through spray drying liquid skim milk concentrate emulsion with properly selected vegetable fat and emulsifier E 481 (Sodiumstearoyl-2-lactylate). To assure good solubility, the powder is injected with lecithin during dry process.

<b>Ingredients list</b>
Skim milk, refined or partly hydrogenated palm oil, milk permeate, Palsgaard 3426 - E481 emulsifier, soya lecithin, sunflower oil – carrier oil, carotene – color agent .

<b>Application</b>
Fat- filled Milk Powder FFMP instant is an excellent substitute of full cream milk powder and milky - fat base for production of ice-cream, milk beverages, cheese analog, etc. It may be used in bakery, confectionery and edible concentrates productions.

<b>Organoleptic properties</b>	
<b>Parameter</b>	<b>Description</b>
Colour	White-cream, uniform
Appearance	Loose powder with possible slight agglomeration disappearing after pushing
Flavour and smell	Typical, fatty-milk without foreign odour

<b>Physico – Chemical properties</b>	
<b>Parameter</b>	<b>Value</b>
Moisture, %	Max. 3,5
Vegetable fat, %	Min. 28,0
Saturated fatty acids, %	Min. 17,5
Monounsaturated fatty acids, %	Min. 10,0
Polyunsaturated fatty acids, %	Min.0,15
pH	Min. 6,5
Protein, %	Min.20-26
Ash, %	Max. 5,0
Salt, %	0,45
Sodium, mg	262
Carbohydrates, including lactose %	Max.44
Sugars, %	Max.44
Polyols, %	0,0
Starch, %	0,0
Fibre, %	0,0
Wettability, sec.	Max. 30
Insolubility index	Max. 1,0
Lecithin %	Max. 0,6
Bulk density, g/cm <sup>3</sup>	0,40-0,50
Titrateable acidity, %	Max. 0,15
Antibiotics and inhibiting substances	Absent
Contamination according ADPI	Max. B
Energy value in 100g	2127 kJ; 508 kcal

<b>Microbiological properties</b>	
<b>Parameter</b>	<b>Value</b>
Total plate count	Max.20000/g
Enterobacteriaceae	<10/g
Listeria monocytogenes	Absent/25g
Salmonella	Absent/25g
Coagulate-positive staphylococci	<10/g

### **Packaging**

- 700 kg big bags made of polypropylene with polyethylene lining or covered with polyethylene - packaged in such a product, we guarantee appropriate wettability and solubility
  - Or in 25 kg paper bags ( it may deteriorate the wettability and solubility parameters ) with 3 or 4 layers with a polyethylene lining, sealed and closed by an easy-open tape or sewed with a paper overlay.
- Packaging is approved for direct food contact

### **Storing conditions and shelf life**

- The product should be stored in temperature < 25°C and humidity < 75%.
- Shelf life of Fat - Filled Milk Powder instant is 12 months from production date.

### **Marking**

There is following information printed 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.*

### **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.

### **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 –**FAT-FILLED MILK POWDER INSTANT** is not genetically modified and doesn't contain genetically modified ingredients.

<b>Allergen declaration</b>					
<b>LP</b>	<b>Allergen ingredients</b>	<b>Does product/raw material contain?</b>		<b>Is cross-contamination possible?</b>	
		<b>Yes</b>	<b>No</b>	<b>Yes</b>	<b>No</b>
1.	Cereals containing gluten (wheat, rye, barley, oats, pelt, kamut or their hybridised 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 SO2		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).