

Name of product	Whole milk powder
Ingredients	Skimmed milk, cream, milk permeate (EU)

Nutrition Values (average values):		
Description	Units	Per 100 g
Energy	kcal	494
	kJ	2066
Fat		
- Milkfat	g	26,0
- Saturated FA	g	18,43
Carbohydrates		
- Sugars	g	40,0
- Lactose	g	40,0
Protein (N x 6.38)	g	25,0
Salt (Na x 2.5) (*)	g	0,78

*Only natural salts, no added salts

Physical/Chemical parameters:				
Description	Unit	Typical Value	Tolerances	Methods
Fat	%	26	min.26,0	LST EN ISO 1736
pH	-	6,6	6,40-6,70	SVP-06:2006 (10%/20°C)
Scorched particles	Disc	A	B	ADPI
Moisture	%	3,0	max.4,0	SVP-19:2012 (102°C)
Protein (N x 6.38)	%	26,0	min. 25,0	LST EN ISO8968-1
Sediment	ml	0,1	max.0,5	LST ISO 8156

Sensoric parameters:	
Taste/Odour	Typical for pasteurized milk, pure
Appearance/Texture	White to pale yellow thin and homogeneous free flowing powder

Shelf life/Storage:	
Shelf life from production	12 months
Storage conditions	≤25°C / rel. humidity ≤65%

Microbiology:			
Description	Unit	Limits	Methods
Total plate count	CFU/g	30000	LST EN ISO 4833-1
Salmonella spp. *	Not detectable in (g)	5x25g	LST EN ISO 6579
Enterobacteriaceae	CFU/g	10	LST ISO 21528-2
Listeria monocytogenes *	Not detectable in (g)	25	LST EN/ISO 11290-2
Staphylococcus (coag. pos.) *	CFU/g	10	EN/ISO 6888-1
Bacillus cereus *	CFU/g	1000	ISO 7932
Yeast and mould	CFU/g	10	LST ISO 6611

Monitoring*

Allergens:			
Description	Limits in mg/kg	Direct processing Yes/No	Possible cross-contamination can be excluded Yes/No
Grain products (derivatives)*	200	No	Yes
Milk (derivatives)	1000	Yes	Yes
Egg (derivatives)	1000	No	Yes
Fish (derivatives)	1000	No	Yes
Crustacea (derivatives)	1000	No	Yes
Soy beans (derivatives)	1000	No	Yes
Nuts**	1000	No	Yes
Sesame seeds (derivatives)	1000	No	Yes
Celery (derivatives)	1000	No	Yes
Mustard (derivatives)	1000	No	Yes
Mollusc (derivatives)	1000	No	Yes
Lupines (derivatives)	1000	No	Yes
Sulfites	10	No	Yes

*Wheat, rye, barley, oats, spelt 200 mg per kg food

** Peanuts, walnuts, cashew nuts, hazelnuts, macadamia nuts, almond nuts, paranuts, pecan nuts, pistachio nuts

The risk of cross contamination is controlled

GMO

Whole milk powder is free from any genetically raw products or bacterial cultures. No genetically altered matter is contained. No enzymes or biotechnological substances derived from GMO are used in the production. No declaration in accordance with EU regulation No. 1829/2003 and 1830/2003 is required.

IONIZING RAYS

The product or its ingredients did not undergo a treatment with ionizing rays

ANTIBACTERIAL SUBSTANCES / ANTIBIOTICS RESIDUES

The product fully complies with the requirement of EU regulations regarding residues of antibacterial substances and antibiotics

PACKAGING

Whole milk powder is packed in big bags up to 1000 kg net or in multilayer paper bags with PE inner liner bag 15 kg net.

TRANSPORT

Whole milk powder is loaded in to the truck only after visual inspection. The truck is sealed after loading to protect product during transportation

Whole milk powder can only be transported by the forwarding company which:

- Can provide the trucks in suitably clean conditions, free from strong odors, suitably maintained to prevent damage of products;
- Ensure the security of product during transportation (particularly when the trucks are parked and unattended);
- Has clear instructions for drivers in the case of trucks breakdown and accident.

QUALITY MANAGEMENT SYSTEM**Description:**

BRC (British Retail Consortium) Global Standard or Food Safety fulfilled and certified.

HACCP and preventive programs to avoid hygienic problems and any contamination exist.

EU regulations No.852/2004 and No.853/2004 fulfilled

For the manufacturing of the product in-/online checks as well as end production checks are carried out.

Certificate with analyses values and quality parameters, based on the indications of this specification is possible.

COMPLIANCE
Requirement:
Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foods (consolidated legislation)
Regulation (EC) No 853/2004 of the European Parliament and the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin (consolidated legislation)
Regulation (EC) No 178/2002 of the European Parliament and the Council of 29 April 2004 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (consolidated legislation)
Hygiene Standard of Lithuania No HN15 of 1 September 2005
Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs (consolidated legislation)
Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin (consolidated legislation)
Council Regulation (EURATOM) No 2016/52 of 15 January 2016 laying down maximum permitted levels of radioactive contamination of food and feed following a nuclear accident or any other case of radiological emergency (consolidated legislation)
Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs (consolidated legislation)

ADDITIONAL INFORMATION
Whole milk powder certified “Kosher” and “Halal”.