

Ash (minerals), g

PRODUCT SPECIFICATION

CARAMELIZED SWEETENED CONDENSED PARTLY SKIMMED MILK 7,2%

Producer UAB "Marijampolės pieno konservai"

Kauno g. 114 LT-68108 Marijampolė

Lithuania

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LT 18-01 P EU

Prepared by Technologist-labeling specialist A.Naujokė
Approved by Production manager-senior technologist J. Stankevičienė

Ingredients Milk 62%, sugar 38% Combined Nomenklature Code O4029910 Country of origin Lithuania Dranoleptic characteristics Colour From brownish to brown. In packing center colour could be a little brighter Consistence Homogeneous, spreadable. During storage may occur some sugar crystals Flavour and odour Sweet and typical for milk caramel Physical and chemical parameters Fat (not less than) 7,2% Total solids (not less than) 63% Sugar (not less than) 33% Total milk solids (not less than) 25% pH 5,5 - 6,0 Pharmacologically active substances not exceeding limits set in Regulation (EU) No 37/2010 Contaminants not exceeding values fixed in Regulations (EC) No 2023/915, (EC) No 396/2005 Physical hazard no foreign impurities that may cause health risk to the consumer Microbiological criteria Total plate count, cfu/g < 10 Moould, cfu/g < 10 Collforms, 1g not detected Listeria monocytogenes, 25g not detected Casgulase-positive staphylococci (S.aureus), cfu/g < 10 Collgouse-positive staphylococci (S.aureus), cfu/g < 10 Average nutritional and energy values per 100 g Energy value, kl/kcal 1195/283 Fat, g 7,2 - saturated fatty acids 4,55	
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Fat, g 7,2	
- saturated fatty acids 4.55	
- monounsaturated fatty acids 2,05	
of them:	
- trans fats 0,1	
Carbohydrates, g 48,0	
- sugars 48,0	
of them: - polyols 0	
- starch 0	
Fiber, g 0	
Protein, g 6,6	
Sodium, g 0,103	
Salt (equivalent: Na×2,5), g 0,26 (salt content is exclusively due to the presence of naturally occurring sodium)	
Cholesterol, mg 20	

1,2



PRODUCT SPECIFICATION

CARAMELIZED SWEETENED CONDENSED PARTLY SKIMMED MILK 7,2%

Producer UAB "Marijampolės pieno konservai"

Kauno g. 114 LT-68108 Marijampolė Lithuania Phone: +370 343 98450 Fax: +370 343 98431 mpk@milk.lt

www.milk.lt

Date of last review 2025-03-12 Identification mark LT 18-01 P EU

Prepared by Technologist-labeling specialist A.Naujokė

Approved by Production manager-senior technologist J. Stankevičienė

GMO

Product does not contain GMO, is not produced from GMO and does not contain any ingredients, produced from GMO.

<u>Allergens</u>	
1. Cereals containing gluten and products thereof	•
2. Crustaceans and products thereof	-
3. Eggs and products thereof	-
4. Fish and products thereof	-
5. Peanuts and products thereof	-
6. Soybeans and products thereof	-
7. Milk and products thereof (including lactose)	+
8. Nuts and products thereof	-
9. Celery and products thereof	-
10. Mustard and products thereof	-
11. Sesame seeds and product thereof	-
12. Sulphur dioxide and sulphites	-
13. Lupin and products thereof	-
14. Molluscs and products thereof	-
- doesn't present; + present in the product	

Consumption and use

The product is ready to use.

Use directly or as an ingredient in confectionery.

Not suitable for people intolerant to milk and milk products and products thereof.

<u>Packing</u>

Tin cans. 48/24 cans in corrugated cardboard boxes or 12/6 cans in polyethylene package.

Shelf life and storage conditions

Humidity not up 85%.

Shelf life: 12 months at temperatures between 0°C and 25°C.

Transportation

Covered transport without prejudice to the storage conditions

Legal compliance

Product is manufactured in accordance with management systems FSSC 22000 (HACCP), ISO 14001. Conforms to the Republic of Lithuania, European Union and Customs Union legal requirements.

Transition periods

For products placed on the market or labelled prior to the last change made in this specification, some information on the packaging may differ from the present specification, until the stock of the products are exhausted.

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