

## PRODUCT SPECIFICATION

# FAT FILLED MILK POWDER INSTANT (fat 28%, protein 24%)

# Producer UAB "Marijampolės pieno konservai" Kauno g. 114 Phone: +370 343 98450 Date of last review Identification mar

Marijampolė

Lithuania

mpk@milk.lt www.milk.lt

Date of last review Identification mark Prepared by

Approved by

2024-05-30 LT 51-04 P EB

Quality Manager V.Paliokienė Head of Quality Department D. Piepolienė

General informat	<u>ion</u>	
		Skimmed milk 69%, vegetable fat 28% (palm oil), emulsifier E471, sunflower lecithin (E322),
Ingredients		antioxidant E306, colorant carotene
Combined Nomenklature Code		19019099
Country of origin		Lithuania
Organoleptic cha	<u>racteristics</u>	
Colour		White to creamy white
Consistence		Dry fine powder, allowed individual lumps, easily delaminating with mechanical impact
Flavour and odour		Typical for pasteurized dry milk, free of foreign taste or odour
Physical and cher	mical parameters	
Fat (not less than)		28%
Moisture (not more than)		3,5%
Protein (not less than)		24%
Lactose		39,0%
Titratable acidity (no more than)		0,15% (17°T)
pH		6,5-6,7
Solubility index (no more than)		1,0 ml
Scorched particles		Disc A/B (7,5-15 mg)
Pharmacologically active substances		not exceeding limits set in Regulation (EU) No 37/2010
Contaminants		not exceeding values fixed in Regulations (EU) No 2023/915, (EC) No 396/2005
Physical hazard		no foreign impurities that may cause health risk to the consumer
Bulk density, g/cm³		0,45-0,50
Wettability, s		Max. 30
Lecithin, max		0,6%
Microbiological c	riteria	
Total plate count, cfu/g		≤ 10 000
Coliforms, 0,1g		not detected
Listeria monocytogenes, 25g		not detected
Salmonella, 25g		not detected
S.aureus, cfu/g		< 10
Staphylococcal enterotoxins, 25g		not detected
Antibiotic residues		not detected
Yeast, cfu/g		<10
Mould, cfu/g		<10
Enterobacteriaceae, cfu/g		<10
Sulf. red. clostridia, cfu/g		<10
	nal and energy values per 100 g	2107 / 504
Energy value, kJ/kcal		28,0
rat, g	- saturated fatty acids	14,30
of them:		
	<ul> <li>monounsaturated fatty acids</li> <li>polyunsaturated fatty acids</li> </ul>	11,20
		2,3
Carbobydratos ~	- trans fats	0,2 20.0
Carbohydrates, g	C. G.	39,0
of them:	- sugars	39
	- polyols	0
	- starch	0
Fiber, g		0
Protein, g		24,0
Sodium, g		0,405
Salt (equivalent: Na×2,5), g		1,01



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# 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 Identification mark Prepared by Approved by

LT 51-04 P EB Quality Manager V.Paliokienė Head of Quality Department D. Piepolienė

2024-05-30

#### GMO

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

# <u>Allergens</u>

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

Not intended as a food for infants under 12 months.

Use as an ingredient in manufacture of other foodstuffs.

Not suitable for people intolerant to milk and milk products.

## <u>Packing</u>

25 kg Multiply paper bags with polyethylene liner.

## Shelf life and storage conditions

Relative humidity not exceeding 75%.

Shelf life: in 25 kg bags - 12 months at temperatures up to 25°C.

## <u>Transportation</u>

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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