



PRODUCT SPECIFICATION  
**WHOLE MILK POWDER**

Producer **UAB "Marijampolės pieno konservai"**

Kauno g. 114  
LT-68108  
Marijampolė  
Lithuania

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Date of last review  
Identification mark

2025-02-17  
LT 51-04 P EU

Prepared by  
Approved by

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

**General information**

Ingredients	Milk
Combined Nomenclature Code	04022118
Country of origin	Lithuania

**Organoleptic characteristics**

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 chemical parameters**

Fat (not less than)	26%
Moisture (not more than)	4%
Protein (not less than)	24%
Lactose (average)	38%
Titrate acidity (no more than)	0,15% (17°T)
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 (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	≤ 10 000
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

**Average nutritional and energy values per 100 g**

Energy value, kJ/kcal	2016 / 482
Fat, g	26,0
of them:	
- saturated fatty acids	15,23
- monounsaturated fatty acids	8,11
- polyunsaturated fatty acids	0,7
- trans fats	0
Carbohydrates, g	38,0
of them:	
- sugars	38,0
- polyols	0
- starch	0
Fiber, g	0
Protein, g	24,0
Sodium, g	0,405
Salt (equivalent: Na×2,5), g	1,01
Ash (minerals), g	5,8



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**GMO**

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

**Allergens**

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**

Use as an ingredient in manufacture of other foodstuffs.

Not suitable for people intolerant to milk and milk products.

**Packing**

25 kg	Multiply paper bags with polyethylene liner.
1000 kg	Big Bags.

**Shelf life and storage conditions**

Relative humidity not exceeding 75%.

Shelf life:                    in 25 kg bags - 12 months at temperatures up to 25°C.  
                                      in Big Bags - 6 months at temperatures up to 25°C.

**Transportation**

Covered transport without prejudice to the storage conditions.

**Legal compliance**

Product is manufactured in accordance with certified 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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