

## PRODUCT SPECIFICATION FAT FILLED MILK POWDER (fat 28%, protein 23%)

# Producer UAB "Marijampolės pieno konservai"

Kauno g. 114	Phone: +370 343 98450	Date of last revie	ew	2025-04-29
LT-68108	Fax: +370 343 98431	Identification ma	ark	LT 51-04 P EU
Marijampolė	mpk@milk.lt	Prepared by	Technolog	ist-labeling specialist A.Naujokė
Lithuania	www.milk.lt	Approved by	Production	n manager-senior technologist J. Stankevičienė

Combined Nomenklature Code19019099Country of originEuropean UnionOrganoleptic characteristicsColourWhite to creamy whiteConsistenceDry fine powder, allowed individual lumps, easily delaminating with mechanical impactFlavour and odourTypical for pasteurized dry milk, free of foreign taste or odourPhysical and chemical parametersFat (not less than)28%Moisture (not more than)28%Protein (not less than)23%Lactose38,0%Titratable acidity (no more than)0,15% (17*T)pH6,5-6,7Solubility index (no more than)1,0 mlScorched particlesDisc A/B (7,5-15 mg)Pharmacologically active substancesnot exceeding limits set in Regulation (EU) No 37/2010Contaminantsnot exceeding values fixed in Regulations (EU) No 2023/915, (EC) No 396/2005	Combined Nomenklature Code19019099Country of originEuropean UnionOrganoleptic characteristicsColourWhite to creamy whiteConsistenceDry fine powder, allowed individual lumps, easily delaminating with mechanical impactFlavour and odourTypical for pasteurized dry milk, free of foreign taste or odourPhysical and chemical parametersFat (not less than)28%Moisture (not more than)28%Protein (not less than)23%Lactose38,0%Titratable acidity (no more than)0,15% (17"T)pH6,5-6,7Solubility index (no more than)1,0 mlSocrched particlesDisc A/B (7,5-15 mg)Pharmacologically active substancesnot exceeding limits set in Regulation (EU) No 37/2010Contaminantsnot exceeding values fixed in Regulations (EU) No 2023/915, (EC) No 396/2005	Ingredients	Skimmed milk, vegetable fat (palm, coconut), emulsifier E471
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	Physical hazard no foreign impurities that may cause health risk to the consumer	Contaminants	not exceeding values fixed in Regulations (EU) No 2023/915, (EC) No 396/2005
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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/k		2056 / 492	
Fat, g		28,0	
	- saturated fatty acids	19,52	
of them:	- monounsaturated fatty acids	6,86	
	- polyunsaturated fatty acids	1,4	
Carbohydrates, g		37,0	
	- sugars	37,0	
of them:	- polyols	0	
	- starch	0	
Fiber, g		0	
Protein, g		23,0	
Sodium, g		0,405	
Salt (equivalent: N		1,01	



## PRODUCT SPECIFICATION FAT FILLED MILK POWDER (fat 28%, protein 23%)

## Producer UAB "Marijampolės pieno konservai"

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Lithuania	www.m

Phone: +370 343 98450 Fax: +370 343 98431 <u>mpk@milk.lt</u> <u>www.milk.lt</u> Date of last review Identification mark Prepared by Teo Approved by Pro

ew 2025-04-29 ark LT 51-04 P EU Technologist-labeling specialist A.Naujokė Production manager-senior technologist J. Stankevičienė

<u>GMO</u>

Product does not contain GMO, is not 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

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.
Not suitable for people intolerant to mix and mix products.

### <u>Packing</u>

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

#### Shelf life and storage conditions

	not exceeding 75%.
Shelf life:	in 25 kg bags - 12 months at temperatures up to 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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