



PRODUCT SPECIFICATION

FAT FILLED MILK POWDER 28% (Standard protein 25%, different levels of protein - on request)

Producer **UAB "Marijampolės pieno konservai"**Kauno g. 114
LT-68108
Marijampolė
LithuaniaPhone: +370 343 98450
Fax: +370 343 98431
mpk@milk.lt
www.milk.ltDate of last review
Identification mark2025-04-29
LT 51-04 P EUPrepared by
Approved byTechnologist-labeling specialist A. Naujokė
Production manager-senior technologist J. Stankevičienė**General information**

Ingredients	Skimmed milk 68%, vegetable fat (partially hydrogenated palm oil) 28%, emulsifier E481, sunflower lecithin E322, antioxidant E306, colour carotene
Combined Nomenclature Code	19019099
Country of origin	European Union

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)	28%
Moisture (not more than)	3,5%
Protein (not less than)	25%
Lactose	37%
Titrate 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)
Bulk density, g/m ³	0,45-0,50 g/m ³
Lecithin (no more than)	0,6%
Pharmacologically active substances	not exceeding limits set in Regulation (EU) No 37/2010
Contaminants	not exceeding values fixed in Regulations (EU) 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	2090 / 500
Fat, g	28,0
of them:	
- saturated fatty acids	14,80
- monounsaturated fatty acids	9,5
- polyunsaturated fatty acids	0,3
Carbohydrates, g	37,0
of them:	
- sugars	37,0
- polyols	0
- starch	0
Fiber, g	0
Protein, g	25,0
Sodium, g	0,405
Salt (equivalent: Na×2,5), g	1,01
Ash, g	6,5



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GMO

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

Packing

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.

Transportation

Covered transport without prejudice to the storage conditions.

Legal compliance

Product is manufactured in accordance with management systems FSSC 22000 (HACCP), ISO 9001, 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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