



## PRODUCT SPECIFICATION

## INSTANT FAT FILLED MILK POWDER (fat 28%, protein 20%)

Producer **UAB "Marijampolės pieno konservai"**

Kauno g. 114  
LT-68108  
Marijampolė  
Lithuania

Phone: +370 343 98450  
Fax: +370 343 98431  
[mpk@milk.lt](mailto:mpk@milk.lt)  
[www.milk.lt](http://www.milk.lt)

Date of last review 2025-12-01  
Identification mark LT 51-04 P EU  
Prepared by Technologist-labeling specialist A.Naujokė  
Approved by Head of Quality Department D. Piepolienė

**General information**

Ingredients	Skimmed <b>milk</b> , vegetable fat (palm, partly hydrogenated palm oil), emulsifier E471, lecithin (E322) colour beta-carotenes (E160a(ii))
Combined Nomenkature 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	20%
Lactose	44%
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
Wettability, s	Max. 30

**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	2124 / 508
Fat, g	28,0
of them: - saturated fatty acids	17,50
Carbohydrates, g	44,0
- sugars	44,0
of them: - polyols	0
- starch	0
Fiber, g	0
Protein, g	20,0
Sodium, g	0,264
Salt (equivalent: Na×2,5), g	0,66
Ash (minerals), g	6,0

**PRODUCT SPECIFICATION****INSTANT FAT FILLED MILK POWDER (fat 28%, protein 20%)****Producer UAB "Marijampolės pieno konservai"**

Kauno g. 114	Phone: +370 343 98450	Date of last review	2025-12-01
LT-68108	Fax: +370 343 98431	Identification mark	LT 51-04 P EU
Marijampolė	<a href="mailto:mpk@milk.lt">mpk@milk.lt</a>	Prepared by	Technologist-labeling specialist A.Naujokė
Lithuania	<a href="http://www.milk.lt">www.milk.lt</a>	Approved by	Head of Quality Department D. Piepolienė

**GMO**

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.

**Packing**

25 kg Multiply paper bags with polyethylene liner.

**Shelf life and storage conditions**

Shelf life: in 25 kg bags - 12 months when stored in a cool and dry place (temperature ≤ 25 °C; relative humidity ≤ 75 %).

**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.

The electronic version of this document is valid without signature