

 	SPECIFICATION OF PRODUCT	FCMP high heat
	WHOLE MILK POWDER (FULL CREAM MILK POWDER) spray high heat	

Country of origin: Czech Republic

Customs list number: 04022118

PRODUCT DESCRIPTION			
Type, group, sub-group:	WHOLE MILK POWDER spray (FULL CREAM MILK POWDER 26%)		
Description:	Milk powder is product gained by heat processing followed by drying, water contents up to 4 %.		
Ingredients:	Milk		
Allergens:	Milk (lactose) - 1 allergen - milk is present in the factory only – no cross-contamination in site		
GMO:	Product according to the Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed and to the Regulation 1830/2003/EU is not included as GMO product.		
Ionizing radiation:	Product is not treated with ionizing radiation - it meets the rules of the Directive of the European Parliament and the Council No. 1999/2/EC of 22/02/1999 on the approximation of the legislation of the Member States concerning with food and food ingredients treated with ionizing radiation, directives of the European Parliament and the Council No. 1999/3/EC of 22 February 1999 establishing a list of foods and food ingredients in the Community treated with ionizing radiation		
Prevention of metal particles	Sieve, metal detector		
Use:	For further processing		
ORGANOLEPTIC PROPERTIES			
Colour:	Milky white to slightly creamy, homogeneous		
Consistence:	Powdered, homogeneous, easily broken pats, free from tough clots and foreign agents		
Taste and flavour *):	Pure milky, typical for powdered milk, slightly sweetish, free from foreign flavours and odour, slightly cooked taste acceptable. *) <i>taste and flavour are assessed in powder state and also after renewing.</i> <i>Renewed milk is prepared by dissolving 65 g of milk in 450 ml of cold water.</i>		
PHYSICAL AND CHEMICAL PROPERTIES			
Class	high heat	Ash matters	6 % approx.
Moisture	max. 4.0 %	Scorched particles	max. disk B
Milk fat	min. 26%	Insolubility index	max. 1ml
Proteins	26 – 27 %	Calcium	1070 mg approx.
Lactose	35 – 39 %	Acidity	5,8 – 6,7 °SH (max. 0,15% as lactic acid)
WPN index	Max. 1,5 mg/g		
MICRO-BIOLOGICAL PROPERTIES			
TPC	max. 10 000	Coagulase Positive Staphylococci	<10/ g
Enterobacteriaceae	max. 10	Listeria monocytogenes	neg./25 g.
Coliform Bacteria	neg. / 1g	Yeast / Moulds	max.50 / g, max. 50 /g
Salmonella spp.	neg./ 25 g		
OTHER SPECIFICATIONS			
Packaging method:	Individual packaging: - in three-layer bags (weight 25 kg) with in-glued heat-welded PE inside packing. The bag is stitched by a crepe stripe and labelled with the data about the product and its use. - in textile bags (weight 1000 kg or 750 kg) with PE insert packing. The bag is manually stitched. Group packaging: bags are placed on pallets (20-30) and packed in PE shrink-wrap		
Durability period:	In original packaging at maintaining temperature between 2 to 24°C and relative humidity up to 70% , it is 1year from production date.		
Storage:	In dry and clean environment at temperature between 2 to 24°C , maximum relative humidity of 70%		
Transport:	In covered, clean and dry trucks equipped with heat insulated, temperature registering boxes, by temperature between 2 to 24°C		
Nutritional information per 100 g	Energy : 2067 kJ / 494 kcal Fat: 26 g		

of product:	of which saturates:	17 g	
	Carbohydrate	38 g	
	of which sugars	38 g	
	Protein:	27 g	
	Salt:	0,30 g	
Mlékárna Hlinsko, a.s. Kouty 53 539 01 Hlinsko IČ: 48169188, DIČ: CZ48169188	Elaborated/ approved:	Validation since:	Index: 12
	Ing. Jitka Chrbolková Quality Manager 22.02.2024	January 1, 2024 It is substituting the version with validation since: January May 1, 2023 Original specification: February 2004	

Mlékárna Hlinsko, a.s.
Kouty 53, 539 01 Hlinsko
Tel.: 469 363 111 - Fax: 469 363 120
IČ: 48169188 DIČ: CZ48169188
5