



Mlékárna Hlinsko, s.r.o.
Kouty 53
539 01 Hlinsko v Čechách



Country of origin: Czech Republic

Customs list number: 0402 99 11

PRODUCT DESCRIPTION	
Name:	LONG-SHELF-LIFE FLAVOURED UHT MILK
Type, group, sub-group:	Long-shelf-life semi fat milk (fat contents 1.5%) – KRAVIK without flavour and with a) banana flavour b) vanilla flavour c) strawberry flavour d) caramel flavour e) chocolate flavour with cocoa powder Long-shelf-life full fat milk (fat contents 3,5%) with coffee and chocolate flavour with cocoa powder – MOCCACINO
Description:	Long-shelf-life semi fat flavoured cow milk with sugar, flavours (banana, vanilla, caramel, chocolate, strawberry), cocoa powder is added to chocolate-flavour milk. Long-shelf-life full fat flavoured cow milk with sugar, flavours coffee and chocolate, with cocoa powder.
Raw material:	Basic raw material for production of long-shelf-life milk is raw cow milk for dairy processing. Sugar is added to flavoured products. Market type e) contains cocoa powder and chocolate aroma. Market types a) – d) contain ingredients with banana, vanilla, strawberry and caramel flavour. MOCCACINO contains sugar, cocoa powder and addition coffee and chocolate aroma.
Use:	Mainly for direct consumption of children and adults. The refreshing drink is a combination of high-quality milk and balanced aroma; contains, proteins, calcium, vitamins and minerals.
A	ORGANOLEPTIC PROPERTIES
Packaging:	Clean, unimpaired and correctly labeled carton.
Colour:	Homogeneous white to creamy at flavour-free milk, yellowish to light yellow - banana flavour, strawberry flavour – light pink, caramel flavour – light brown, chocolate flavour – light brown MOCCACINO – light brown
Consistence:	Homogeneous, slight deposit at carton inside is acceptable.
Taste and flavour:	Pure milky, corresponding to used ingredients, free from foreign flavours and odour. At types b) – e) it is typical for given flavour
B	PHYSICAL AND CHEMICAL PROPERTIES
Fat contents	min. 1,5% of weight – KRAVIK min. 3,5% of weight – MOCCACINO
Contents of dry fat-free solid	min. 8,5% of weight
C	MICRO-BIOLOGICAL PROPERTIES
	PH
(TPC) Total number of micro-organisms *)	100
*) after incubation at 30°C for the period of 15 days PH acceptable value = acceptable risk level	

D	OTHER SPECIFICATIONS
Packaging method:	<p>Individual packaging: aseptic cartons with straw volume 250 ml (KRAVIK) and with straw volume 500 ml (MOCCACINO)</p> <p>Group packaging: Aseptic cartons, volume of 250ml are grouped by 20 pieces in PE shrink-wrap and placed on pallets in PE shrink - wrap by 2640 pieces (a`250ml). Aseptic cartons, volume of 500ml (with screw cap) are grouped by 12 pieces in trays and placed on pallets in PE shrink- wrap by 1248 pieces (a`500ml)</p>
Storage:	Stored at temperature between 2 to 24°C
Minimum durability period:	5 months
Transport:	Trucks equipped with heat insulated, temperature registering boxes.