
	Mlékárna Hlinsko, s.r.o. Kouty 53 539 01 Hlinsko v Čechách	 HL-2-04
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Country of origin: Czech Republic

Customs list number: 0402 21 19

PRODUCT DESCRIPTION			
Name:	MILK POWDER		
Type, group, sub-group:	Full cream milk powder (26%)		
Description:	Milk powder is product gained by heat processing followed by drying, water contents up to 4 %.		
Raw material:	Essential raw material in production of powdered milk is veterinary controlled raw cow milk for dairy industry.		
Use:	For further processing		
A 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.		
B PHYSICAL AND CHEMICAL PROPERTIES			
Class	high heat	Ash matters	6 % approx.
Moisture	max. 4.0 %	Scorched particles	max. disk B
Milk fat	min. 26%	Solubility 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)
C MICRO-BIOLOGICAL PROPERTIES			
TPC	max. 10 000	Staph. aureus	neg./ 1g
Enterobacteriaceae	max. 10	Listeria monocyogenes	neg./25 g.
Salmonella spp.	neg./ 25 g	Yeast and Moulds	max.10 / g, max. 50 /g
D 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 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		

^{*)} taste and flavour are assessed in powder state and also after renewing. Renewed milk is prepared by dissolving 65 g of milk in 450 ml of cold water.