



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



Country of origin: Czech Republic

Customs list number: 0402 10 19

PRODUCT DESCRIPTION			
Name:	MILK POWDER		
Type, group, sub-group:	Skimmed milk powder		
Description:	Milk powder is produced by milk drying and heat processing upon removing fat. Water contents up to 4 %.		
Raw material:	Essential raw material in production of dried milk is skimmed milk produced of dairy processed raw cow milk. The product corresponds to veterinary regulations.		
Use:	For further processing		
A	ORGANOLEPTIC PROPERTIES		
Colour:	Milky white to creamy, homogeneous		
Consistence:	Homogeneous powder with easily broken pats, free from tough clots and foreign agents.		
Taste and flavour*):	Pure milky, typical for dried milk, slightly sweetish, free from foreign flavours and odour, slightly cooked flavour acceptable.		
B	PHYSICAL AND CHEMICAL PROPERTIES		
Class	high heat	Ash matters	8 % approx.
Moisture	max. 4.0 %	Scorched particles	max. disk B
Milk fat	max. 1.5 %	Solubility index	max. 2 ml
Proteins	35 –39 %	Calcium	1400 mg approx.
Lactose	47 to 53 %	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 three-layer bags (weight 25 kg) with in-glued PE heat-welded insertion. The bag is stitched up by a crepe stripe. Bags are equipped with labels displaying the data about the product and its use. Group packaging bags are placed on pallets in PE shrink-wrap foil.		
Minimum durability period:	In original unimpaired package, maintaining temperature between 2 to 24 °C and relative humidity up to 70% , it is 1 year from production date.		
Storage:	In dry and clean environment, at temperature between 2 to 24°C , maximum relative humidity 70 %		
Transport:	Only in fully covered 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 after renewing. Renewed milk is prepared by dissolving 50 g of milk in 450 ml cold water.