

	SPECIFICATION OF PRODUCT	SMP medium heat
	SKIMMED MILK POWDER medium heat	

Country of origin: Czech Republic

Customs list number: 04021019

PRODUCT DESCRIPTION			
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 %.		
Ingredients:	Milk		
Allergens:	Milk (lactose) - 1 allergen - milk is present in the factory only – no possibility of cross-contamination at the 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, is not included as GMO product.		
Ionizing radiation:	Product is not treated with ionizing radiation.		
Prevention of metal particles	Sieve, magnets, metal detector		
Use:	For further processing		
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. *) <i>taste and flavour are assessed in powder state and after renewing.</i> <i>Renewed milk is prepared by dissolving 50 g of milk in 450 ml cold water.</i>		
PHYSICAL AND CHEMICAL PROPERTIES			
Class	medium heat	Ash matters	8 % approx.
Moisture	max. 4.0 %	Scorched particles	max. disk B
Milk fat	max. 1.5 %	Insolubility index	max. 1,25 ml
Proteins	35 –39 %	Calcium	1400 mg approx.
Lactose	47 to 53 %	Acidity	5,8 – 6,7 °SH (max. 0,15% as lactic acid)
WPN index	1,51 -5,99 mg/g		
MICRO-BIOLOGICAL PROPERTIES			
TPC	max. 10 000	Coagulase Positive Staphylococci	<10 / g
Enterobacteriaceae	max. 10	Listeria monocyogenes	neg./25 g.
Coliform Bacteria	neg. /1g	Salmonella spp.	neg./ 25 g
E.Coli	neg. /0,1g	Yeast / Moulds	max.50 / g, max. 50 /g
OTHER SPECIFICATIONS			
Packaging method:	Individual packaging <ul style="list-style-type: none"> - 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. - in textile big 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) 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 2 years from production date (for bags 25 kg)/ 1 year from production date (for textile big bags).		
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		
Nutritional information per 100 g of product:	Energy : 1520 kJ / 357 kcal Fat: 1 g of which saturates: 0.6 g Carbohydrate: 51g of which sugars: 51g Protein: 36 g		

	Salt: 0.40 g		
Mlékárna Hlinsko, a.s. Kouty 53 539 01 Hlinsko IČ: 48169188, DIČ:CZ48169188	Elaborated/ approved: Ing. Jitka Chrbolková Quality Manager	Validation since: 1.1. 2024	Index: 12
		It is substituting the version with validation since: 1.1.2023 Original specification: February 2004	