



## Product specification

**Product name:** Whole Milk Powder spray-dried

**Name of the food:** Whole Milk Powder

**Condition of use:** suitable for further processing in food applications

**Ingredients:** cows milk

**Allergen information:** Contains milk, lacrosse, milkprotein

|                                |          |
|--------------------------------|----------|
| <b>Nutrition declaration:</b>  | 100 g    |
| energy                         | 2.016 kJ |
| energy                         | 482 kcal |
| fat                            | 26,20 g  |
| of which saturated fatty acids | 16,42 g  |
| carbohydrate                   | 35,10 g  |
| of which sugars                | 35,10 g  |
| protein                        | 25,20 g  |
| salt                           | 0,94 g   |

**Sensory characteristics:** Yellowish powder, typical, without any off-flavor

**Attributes** Kosher, Halal, NON GMO (upon request)

|                                               |                         |               |
|-----------------------------------------------|-------------------------|---------------|
| <b>Chemical and physical characteristics:</b> | moisture                | max. 4 %      |
|                                               | ash content             | max. 8 %      |
|                                               | purity                  | A – B         |
|                                               | Titration acidity       | 14-17 ml      |
|                                               | bulk density            | 400 - 500 g/l |
|                                               | Protein in FFDM         | min. 34 %     |
|                                               | fat                     | min. 26 %     |
|                                               | Free fat from total fat | max. 20 %     |

|                                         |                           |                    |
|-----------------------------------------|---------------------------|--------------------|
| <b>Microbiological characteristics:</b> | Total aerobic plate count | < 10.000 cfu/g     |
|                                         | Enterobacteriaceae        | < 10 cfu/g         |
|                                         | Yeasts                    | < 50 cfu/g         |
|                                         | Moulds                    | < 50 cfu/g         |
|                                         | Salmonella                | negative per 25 g  |
|                                         | Coliforms                 | negative per 0,1 g |



|                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
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| <b>Shelf life:</b>               | The shelf life is 12 Months under the following conditions: < 25 °C, < 75 % rh. These conditions must be respected during all storage phases. The transport is not carried out at a controlled temperature.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
| <b>Primary packaging:</b>        | multi-wall bags, No staples or metal fasteners are used                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
| <b>Gen. mod. organism (GMO):</b> | The specified product doesn't contain any by GMO, do not consist GMO and isn't produced from GMO according to the definitions of Regulation (EC) no.1829/2003 and Regulation (EC) no. 1830/2003.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| <b>Various</b>                   | <p>The specified product, its packaging and all for the processing used ingredients incl. technical additives as well as storage and transport of this product complies with the valid provisions of the European Community's laws on foodstuffs, especially</p> <p>§ Regulation (EC) No. 915/2023 setting maximum levels for certain contaminants on foodstuffs</p> <p>§ Regulation (EC) No. 396/2005 on maximum residue levels in or on food and feed of plant and animal origin</p> <p>§ Regulation (EC) No. 1935/2004 on materials and articles to come into contact with food</p> <p>§ Regulation (EC) No. 10/2011 on plastic materials and articles intended to come into contact with food.</p> <p>§ Target value MOSH/ MOAH: MOSH (&lt; C50) max. 3mg/kg; MOAH (&lt; C50) not detectable.</p> <p>Results of monitoring are provided on request.<br/>Traceability according Regulation (EC) no. 178/2002 is guaranteed. The supplier takes care for the absence of foreign bodies in the product by sieving/filtering and metal detection.</p> <p>The products delivered are in accordance to this specification and were checked before loading on accuracy. Deliveries, which are not according to this specification may be refused. Each lot of delivery is to be accompanied by a Certificate of Analysis.</p> |