

## Specifications for skimmed milk powder

Lp.	Examine parameters	Needs
1	color	White-cream
2	Appearance	Loose powder, allows easy caking, easy to pour
3	Taste and odor	Typical of skimmed milk powder

### Needs physicochemical

1	Particle	Dysk A / B	PN-78/A-86030
2	Content water	4,00 %	PN-78/A-86030
3	Content fat	1,50 %	PN-78/A-86030
4	Lactose	57,00 %	PN-78/A-86030
5	Content Protein in dry weight	34,00 %	AOAC976.05:2000
6	Solubility, max	1,00 %	PN-78/A-86030
7	The acidity of the milk in SH, max	7,5 %	PN-78/A-86030
8	Content Metal mg / kg		Regulatory EU (WE) no1881/200619.12.2006
9	Antibiotics	NO	PN-78/A-86030
10	Pesticides		regulation 396/2005
11	Dioxins		Regulatory EU (WE) n01881/200619.12.2006
12	Aflatoxin M1		Regulatory EU (WE) no1881/200619.12.2006

### Microbiological requirements

1	Microorganisms	30000/1g	PN-93/A-86034
2	Bacteria from the group coli	Absent in 0,1g	PN-93/A-86034
3	Salmonella	Absent in 25g	PN-EN-ISO6579
4	Listeria monocytogenes	Absent in 25kg	PN-EN-ISO11290-1
5	Staphylococcus aureus	<10jkt/1g	PN-EN-ISO6888-1
6	Enterobacteriaceae	<10jkt/1g	PN-EN-ISO21528-1
7	Schemer, Max	50/1g	PN-93/A-86034

### Packaging Specifications

Origin:	EU
Packaging:	800 grams 2000 grams Request offer //// and 25 kg sacks
Storage:	Cool, dry, clean, fresh environment <25°C or humidity <65%
Shelf Life:	12 months

Extraordinary flavors are available for a small extra cost (0.30/Kg) / Request offer