Whole Milk Powder

Ingredients		
Milk		
Organoleptic requirements		
Appearance	Free-flowing powder, uniform, allowed light lumps, easily crumbling	Organoleptic
Taste and smell	Specific for pasteurized milk, without foreign flavors and odors	
Colour	White to light cream, uniform	
Physical-chemical requirements		
Moisture (%)	max 4	MB-DL-14
Fat content (%)	min 26	MD-BL-02
Protein content (%)	min 24	PN-EN ISO 8968-3
Ash content (%)	max 6,5	
pH	max 6,8	MB-DL-03
Titratable acidity (%/ml)	max 0,15	
Solubility index (ml)	max 1,00	MB-DL-05
Bulk density (g/ml)	0,5-0,8	
Pesticides	Accordance to WE Nr 396/2005	
Aflatoxin M1	Absent	According to WE Nr 1881/2006
Lead (mg/kg)	max 0,02	
Melanin (mg/kg)	max 2,5	
Scorched particles	A,B	MB-DL-04
The presence of inhibitory substances	Absent	
Microbiological requirements		
Listeria monocytogenes (cfu/25g)	Absent	EN/ISO 11290-1
Salmonella (cfu/25 g)	Absent	PN-EN-ISO-6579
Total plate count (cfu/g)	max 10 000	
Yeasts and molds (cfu/g)	max 100	
Coliforms (cfu/g)	max 10	
Coagulase Positive Staphylococcus (cfu/g)	Absent	PN-EN-ISO 6579
Dioxin WHO-PCDD/F-TEQ (pg/g of fat)	2,5	According to WE Nr 1881/2006
Dioxin WHO-PCDD/F-PCB-TEQ (pg/g of fat)	5,5	
Dioxin PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 (ng/g of fat)	40	
Other tests may be conducted in accordance with the client's requirements		

www.polishdairy.pl

REGISTERED ADDRESS
Polish Dairy Sp. z o.o.
ul. Prosta 51
00-838 Warsaw, Poland

OPERATING ADDRESS
Polish Dairy Sp. z o.o.
al. Jerozolimskie 142A
02-305 Warsaw, Poland

REGISTRATION DATA
NIP: 5223054886
REGON: 363776506
KRS: 0000603574

CONTACT
+48 **730 731 548**
+48 **730 731 549**
+48 **730 731 569**

Nutritional value in 100 g product

Energy value (kJ/kcal)	2087/499	Calculated method
Fat content (g)	26	MD-DL-02
Including saturated fat acids (g)	17	ISO 15885
Carbohydrates (g)	38	Calculated method
Including sugars (g)	38	
Protein (g)	26	PN-EN ISO 8986-3
Salt (g)	1,4	Calculated method

Additional information

Allergens	Lactose, milk protein
GMO declaration	The product not contain and is not manufactured with genetically modified ingredients

Packaging

Packaging direct	Paper bags, 25 kg, 4-layer with polyethylene bags or containers BIG BAG 1000 kg. We do not use metal staples
Palleting	Max 1000 kg on pallet wrapped with stretch foil or on demand from our client

Labelling

Legible and indelible, accordance with legislation national and the EU, the country of destination and the customer's requirements

Storage conditions

Temperature	≤25°C
Relative humidity	<75%

Product durability

12 months from the date of manufactured

Transport

Transport securely. Protect from damage, moisture, pollution and adverse weather conditions.
Temperature of transport must be compatible with the storage temperature

Purpose

Designed for all age groups except infants and people who are allergic to milk proteins and lactose-intolerant

Intended use

Preparation of liquid milk, as addition to food, ice cream, yogurt, chocolate, pastries etc. according to liking of the customer

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