

WHOLE MILK POWDER

Ivory white powder obtained by drying milk from Piedmontese farms located in the geographical area identified as the Alpine Area as defined in the European Commission Decision (2014) 3898 of 16.06.2014, standardized skimmed in fat and protein. The standardization process takes place in accordance with current Community legislation. Typical scent and taste free from anomalous odors and flavors.

ORGANOLEPTIC CHARACTERISTICS

Typical scent and taste free from anomalous odors and flavors.

CHEMICAL AND PHYSICAL CHARACTERISTICS

Aflatoxin M1	< 0,4	µg/kg
Antimicrobial agents	Undetectable	µg/kg
Chloramphenicol	< 0,3	µg/kg
Pesticides	In accordance with the legislation EU	
Sum of Dioxins (WHO-PCDD/F-TEQ)	Max 2,0	pg/g (sul grasso)
Sum of dioxins and dioxin-like PCBs (OMS-PCDD / F-TEQ)	Max 4,0	pg/g (sul grasso)
Sum of PCB 28, 52, 101, 138, 153	Max 40	ng/g (sul grasso)
Volatile chlorinated hydrocarbons	< 10	µg/kg
Benzopyrene	< 1	µg/kg
Lead	< 200	µg/kg
Cadmium	< 25	µg/kg
Mercury	< 10	µg/kg
Chromium	< 150	µg/kg
Arsenic	< 70	µg/kg
Nitrates	< 30	mg/kg
Nitrite	Undetectable	mg/Kg
Moisture	Max 3,0	%
Fat content	26 - 27	%
Protein	Min. 24	%
Protein (dry, fat free basic)	Min 34	%
Lactose	Max 44	%
Ash	Max 6	%
pH	6,6 - 6,8	
Acidity (SH)	Max 5,5	SH/100ml
WPNI	2,0 - 5,0	WPNI
Sediment, scorched particles	A	
Lipase activity QL	Absent	
Radioactivity (Cs 134- 137)	< 10	Bq/kg

MICROBIOLOGICAL CHARACTERISTICS

Total Plate Count	< 10.000	UFC/g
Yeasts	< 10	UFC/g
Moulds	< 10	UFC/g
Enterobacteriaceae	< 10	UFC/g
Escherichia coli	< 10	UFC/g
Salmonella (PCR)	Absent	in 750 g
Listeria monocytogenes	Absent	in 25 g
Staphilococcus coag. +	< 10	UFC/g
Enterobacter sakazakii	Absent	in 1 g
Staphylococcal enterotoxins	Absent	in 25 g
Sulphite reducing anaerobic bacteria	< 30	UFC/g
Staphylococcus spp	< 10	UFC/g
Enterococcus spp	< 50	UFC/g

Ingredients : Whole milk powder
Milk origini: Italy

MEDIUM NUTRITIONALS VALUE

	(for 100 grams)	
Energy	496 kcal / 2.075 kj	
Fats	26,7 g	
Of which saturated fatty acids	16,7 g	
Carbohydrates	38,42 g	
Of which sugars	38,42 g	
Proteins	26,3 g	
Salt	927 mg	

LOGISTICS INFORMATION

SELLING PACKAGE		SELLING UNIT		CARTON		PALLET	
Type	Big Bag	Slices/pieces	1	Pieces	1	N. carton	1
Primary packaging	plastic material suitable for contact with food	Weight kg	800,000	Weight kg	800,000	Nr. ct for layer 1	
		Dim cm.	80,0L x 120,0P x 190,0H	Dim cm.	80,0L x 120,0P x 190,0H	Nr. layers	1
						Volume M ³	

ARTICLE CODE T5002083 LATTE_POLVERE INTERO BIG-BAGS (ALPINO)

EAN CODE

OTHER INFORMATIONS

SHELF LIFE	CONSERVATION	TRANSPORT TEMPERATURE	LOT IDENTIFICATION	NOTES
12 M	14-20 °C - U%	Cool and dry temperature	YYMMDDXX (year+month+day of production)	To be defined

Permissions and business certifications

- Health Authorization with recognition number IT 01 83 CE
- Certificate of the Quality Management System in accordance with UNI EN ISO 9001 issued by DNV GL
- Certificate of the Food Safety Management System in accordance with FSSC 22000 issued by DNV GL
- BRC Certificate of Conformity ver. 7 issued by DNV GL
- IFS Certificate of Conformity ver. 6 issued by DNV GL
- Certificate of the supply chain traceability System in accordance with UNI EN ISO 22005 issued by CSQA