

Custom (GN) Code: 0402 9110
 Date: January 17th 2011
 Previous issue: March 26th. 2009

Interfood BV
 Lange Trekken 42
 5531 PZ Bladel, Holland
 P.O. Box 160
 5530 AD Bladel, Holland

PRODUCT INFORMATION SHEET

Pasteurized Skim Milk Concentrate (liquid), 35% Dry Matter.

Product description

Skim Milk Concentrate is produced from fresh pasteurized skim cow's milk by concentration up to 35% dry matter.

Parameters by delivery*	Typical value	Specification
Dry Matter	35,0 %	34,0 % min.
pH	6,4	6,0 – 6,8
Titrateable Acidity (% lactic acid)	0,15 %	0,17 % max.
Phosphatase (heating min. 15 sec at 72 °C)	negative	negative
Color	White, pale yellow homogeneous liquid	
Taste and Odor	Clean and milky smell and taste	
Temperature	4 °C	6 °C max. at point of unloading
Antibiotics	absent	absent

Parameters by monitoring**

Protein in Dry Matter (N x 6.38)	36,0 %	33,0 % min.
Fat	0,5 %	1,0 % max.
Standard plate count	< 10.000 cfu/g	30.000 /g max.
Yeast & Moulds	< 1 cfu/g	10 cfu/g max.
Salmonella	negative / 25 g	negative / 25 g
Purity	Disc A	Disc B

Storage & Shelflife

Temperature	4 °C	6 °C max. at point of unloading
Shelflife	4 days after dispatch, if transported and stored at less than 6 °C	

Packaging

Bulk: truck	22-24 mt.	
-------------	-----------	--

Quality and assurance

The product is manufactured in accordance with international standards and guidelines. Each package is marked to enable trace back.

* Parameters to be analyzed by producer and to be reported at delivery of the goods.

** Monitoring frequency on a monthly basis.