



**PRODUCT SPECIFICATION**  
**PRODUCT SPECIFICATION AND DISTRIBUTION**  
**METHODE**

**SV-SOM-EX**

**SKIMMED MILK POWDER, ADPI Extra Grade, medium heat**

**ORGANOLEPTICAL QUALITY**

<b>Title:</b>	Skimmed milk powder spray, ADPI EXTRA GRADE, medium heat
<b>Appearance, colour:</b>	Free flowing powder without lumps, uniform milky or creamy colour
<b>Taste, odour:</b>	Delicious - milky, typical milky without foreign odours

**PHYSICAL AND CHEMICAL QUALITY**

	Method	Limit
<b>Moisture:</b>	Vacuum oven Metod 103°C	max. 4 %
<b>Milkfat:</b>	Roese -Gottlieb	max. 1,25 %
<b>Acidity:</b>	Titration as lactic acid	max. 0,16%
<b>Solubility:</b>	ADPI	max. 1,2 ml
<b>Scorched particles:</b>	ADPI	Disk A/B
<b>Ash:</b>	1h/550 °C	max. 9 %
<b>Lactose:</b>	HPLC	min. 48 %
<b>Protein:</b>	Kjedahl	min. 33 %
<b>Inhibitors:</b>	Delvotest	negative
<b>WPNI Index</b>	ADPI	1,51-5,99 mg/kg

**MICROBIOLOGICAL QUALITY**

	METHOD	Nr.of samples		Quantity per 1 g	
		n	C	m	M
<b>TPC</b>	ČSN EN ISO 4833-1	5	0	≤10 <sup>4</sup>	
<b>Coli</b>	ČSN ISO 4832	5	0	≤10 KTJ	
<b>Salmonella</b>	ČSN EN ISO 6579-1	5	0	0/25	
<b>Staphylococcus Aureus</b>	ČSN EN ISO 6888-1	5	2	≤ 10 KTJ	10 <sup>2</sup> KTJ
<b>Yeasts and moulds</b>	ČSN ISO 21527-1,2	5	0	≤10 <sup>2</sup> KTJ	
<b>Listeria monocytogenes</b>	ČSN EN ISO 11290-1	5	0	0/25	
<b>Enterobacteriaceae</b>	ČSN ISO 21528-1	5	0	≤ 10 KTJ	

**HYGIENICS QUALITY**

Contamination	Max. quantity per mg/kg after reconstitution
<b>Lead</b>	0,02
<b>Cadmium</b>	0,01
<b>Dioxins (WHO-PCDD/F-TEQ)</b>	3,0 ppb/g of fat
<b>Sum of PCB and Dioxins (WHO-PCDD/F-PCB-TEQ)</b>	6,0 ppb/g of fat
<b>Aflatoxin M1</b>	0,05 (µg)
<b>Staphylococcal enterotoxins</b>	Neg/25

**PACKAGING, MARKING, STORAGE, TRANSPORT**

**Packaging:** 25 kgs +1%, multiply paperbags with polymer shell (high-temperature welded), bags closed by double-folding (threads stitching) bags on clean nondamaged wooden EUR pallets covered by cardboard. Alternatively BB till 1 Mt volume.  
**Storage:** in clean, dry storage places, with temperature max. 24 °C and relative humidity to 70 %.  
**Marking:** each bag is marked by label with: producer name, product name, production date, expiry date, netto weight.  
**Transport:** by dry, clean trucks or containers without foreign odours.

**SHELFLIFE**

24 month from production date (by 24 °C and 70 % relative humidity)

Appendix - specification part II. is an integral part of this document.

Accepted by: \_\_\_\_\_

<b>Eligo a.s.</b> <b>Bláhova 308</b>  <b>530 02 Pardubice -</b> <b>Ostřešany</b>	<b>Elaborated:</b> 	<b>Approved:</b> 	<b>Valid since:</b> <b>01.06.2018</b>	number of pages : <b>1</b>
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