



PRODUCT SPECIFICATION
PRODUCT SPECIFICATION AND DISTRIBUTION
METHODE

SV-JOG-EX-
2026

YOGHURT POWDER

ORGANOLEPTICAL QUALITY

Title:	Yoghurt powder
Appearance, colour:	Free flowing powder without lumps, uniform colour milky or creamy
Taste, odour:	Delicious – sour yoghurt taste, milky odour without foreign odours

PHYSICAL AND CHEMICAL QUALITY

	Method	Limit
Moisture:	Vacuum oven Metod 103°C	max. 5 %
Milkfat:	Roese -Gottlieb	max. 1,5%
Titratable acidity:	Titration as lactic acid	180-450 °SH
Solubility:	ADPI	max. 2 ml
Scorched particles:	ADPI	Disk A/B
Ash:	1h/550 °C	max. 9 %
Lactose:	HPLC	min. 36 %
Protein:	Kjedahl	min. 27 %
Inhibitors:	Delvotest/ Eclipse 50	negative

MICROBIOLOGICAL QUALITY

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

HYGIENICS QUALITY

Contamination	Max. quantity per mg/kg after reconstitution
Lead	0,02
Cadmium *)repealed by Com. regulation 2023/915	0,01
Sum of dioxins (WHO-PCDD/F-TEQ)	2,0 pg/g of fat
Sum of dio. and dio-like PCBS (WHO-PCDD/F-PCB-TEQ)	4,0 pg/g of fat
Sum of PCB (ICES-6)	40 ng/g fat
Aflatoxin M1	0,05 (µg)
Staphylococcal enterotoxins	Neg/25

PACKAGING, MARKING, STORAGE, TRANSPORT

Packaging: 25 kgs +-1%, multiply paperbags with poly-inner shell (high-temperature welded),bags closed by double-folding (ev.threads stitching) bags on clean nondamaged wooden EUR pallets covered by cardboard.

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, best before date, nett weight.

Transport: by dry, clean trucks or containers without foreign odours.

SHELF LIFE

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

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

Accepted by: _____

Eligo a.s. Bláhova 308 530 02 Ostřešany	Elaborated: 	Approved: 	Valid since: 1.2.2026	number of pages : 1
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