



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

**SV-SYRN-EX**

**SWEET WHEY POWDER SPRAY, NONCRYSTALLIZED, ADPI Extra Grade**

**ORGANOLEPTICAL QUALITY**

<b>Title:</b>	Sweet whey powder spray, noncrystallized
<b>Appearance, colour:</b>	Free flowing powder without lumps, uniform colour milky or creamy
<b>Taste, odour:</b>	Sweet, typical milky

**PHYSICAL AND CHEMICAL QUALITY**

	Method	Limit
<b>Moisture:</b>	Vacuum oven Metod 103°C	max. 5 %
<b>Milkfat:</b>	Roese -Gottlieb	max. 1,5 %
<b>Titratable acidity:</b>	Titration as lactic acid	max. 0,16%
<b>Solubility:</b>	ADPI	max. 1 ml
<b>Scorched particles:</b>	ADPI	Disk A/B
<b>Ash:</b>	1h/550 °C	max. 10,1 % (ADPI)
<b>Lactose:</b>	HPLC	62,1 – 74,6 % (ADPI)
<b>Protein:</b>	Kjedahl	11,1 – 14,9 % (ADPI)
<b>Inhibitors:</b>	Delvotest SP/ Eclipse 50	negative

**MICROBIOLOGICAL QUALITY**

	METHOD	Nr.of samples		Quantity per 1 g	
		n	C	m	M
<b>TPC</b>	ČSN EN ISO 4833-1	5	0	≤3.10 <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>Sum of dioxins (WHO-PCDD/F-TEQ)</b>	2,0 pg/g of fat
<b>Sum of dio. and dio-like PCBS (WHO-PCDD/F-PCB-Sur of PCB (ICES-6)</b>	4,0 pg/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 poly-inner liner (high-temperature welded),bags closed by double-folding (ev. threads stitchong),bags on clean nondamaged wooden EUR palettes 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 odoures.

**SHELFLIFE**

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: \_\_\_\_\_

<b>Eligo a.s.</b> <b>Bláhova 308</b>  <b>530 02 Ostrřeřany</b>	<b>Elaborated:</b> 	<b>Approved:</b> 	<b>Valid since:</b> <b>01.10.2023</b>	number of pages : <b>1</b>
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