



SM MLEKOVITA

ul. Ludowa 122

18-200 Wysokie Mazowieckie, POLAND

SPECIFICATION

UHT MILK

NUMBER: LF/02

DATE: 18.11.2014r.

ISSUE: 14

PAGE: 1 PAGES: 3

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APPROVED: ANNA MATWIEJSZYN

FUNCTION:

Referent for raws and products settlements

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DATE:

18.11.14

FUNCTION:

Manager of Quality Control

SIGNATURE:

*Anna Matwiejszyn*

DATE:

18.11.2014

1. NAME OF PRODUCT: UHT MILK

2. GENERAL DESCRIPTION

UHT Milk is obtained from raw milk, normalised to determined contents of fat, and then treated a sterilization process UHT and aseptic packaging.

3. TECHNICAL REQUIREMENTS

3.1 Packaging and transport

3.1.1 A direct packaging of UHT Milk is a carton which is made of multilayer laminate with aluminium foil of a capacity: 1 L, 500 ml, 250 ml, 200 ml.

A direct packaging are placed on cardboard palettes.

A direct packaging are allowed for packaging food products in accordance with Regulation (WE) 1935/2004.

3.1.2 Transport

Carried out only by means of transport which protect products from contamination, damage, at not more than +25°C. The transportation is authorized to transport foodstuffs and has valid sanitary documents.

3.2 Labeling

A direct packaging of UHT milk is marked with:

- Name and address of the producer,
- Name of product,
- Type of heat treatment: UHT
- Expiry date : „Best before:”- day, month, year, storage conditions
- Fat content,
- Net weight,
- Veterinary sign in the oval: PL 20131601 WE,
- Nutritional value in 100 ml:

Milk :	0% fat	0,5% fat	1,5% fat	2,0% fat	3,2% fat	3,5% fat
Energy value	133kJ/31 kcal	149kJ/35 kcal	186kJ/44 kcal	205kJ/49 kcal	249kJ/60 kcal	260kJ/62 kcal
Fat including saturated fatty acids	0,05g 0,03g	0,5g 0,3g	1,5g 1,0g	2,0g 1,3g	3,2g 2,0g	3,5g 2,4g
Carbohydrates including sugar	4,7g 4,7g	4,7g 4,7g	4,7g 4,7g	4,7g 4,7g	4,7g 4,7g	4,7g 4,7g
Protein	3,0g	3,0g	3,0g	3,0g	3,0g	3,0g
Salt	0,10g	0,10 g	0,10g	0,10g	0,10g	0,10g

The content of salt is a result of fact, that sodium is a natural milk component.

COPY NUMBER

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#### 4. ORGANOLEPTIC, CHEMICAL AND MICROBIOLOGICAL REQUIREMENTS - UHT MILK

Parameters	Requirements						The tests method
	0% fat	0,5% fat	1,5 % fat	2,0% fat	3,2 % fat	3,5 % fat	
Appearance	Homogeneous, white or light creamy liquid, without adhesion						Organoleptic method
Taste and smell	Appropriate for milk, sweetish, without strange tastes and odors						
Fat content %	Standard: 0,05 Tolerance ±0,05	Standard: 0,5 Tolerance ±0,2	Standard: 1,5 Tolerance ±0,3	Standard: 2,0 Tolerance ±0,4	Standard: 3,2 Tolerance ±0,5	Standard: 3,5 Tolerance ±0,5	Instrumental method
Protein content %	Standard: 3,0 Tolerance min. 2,9 max 3,4						Instrumental method
Acidity °SH	Standard: 6,5 Tolerance: min 6,0 max: 7,0						PN-A-86122
Acidity pH	Standard: 6,7 Tolerance: min 6,5 max: 6,8						pH meter
Alcohol test	No flocks of protein in ethyl alcohol 80% test						PN-A-86122
Antibiotics	absent						
Carbohydrates	Standard: 4,7 Tolerance ±0,3						Instrumental method
Density, g/ml, Not less than	Fat ≤0,5%: 1,0300		Fat < 2%: 1,0290		Fat ≥2%: 1,0280		PN-A-86122
High pasteurization	Effective						The producer instruction
Aflatoxin M I	max 0,050 µg/kg						
Heavy metals	Lead (Pb) - max 0,02 mg/kg						
Pesticides	According to Regulations (WE) 396/2005 of 23 February 2005						
Dioxins PCB	Maximum sum of dioxins 2,5 pg/g fat, sum of dioxin + polychlorinated biphenyl max 5,5 pg/g fat According to Commision Regulation No 1881/2006 of 19 December 2006						
Total count of mesophilic microorganisms after thermostatic test	No more than 10 in 0,1 ml						PN-EN ISO 4833
Coliform bacteria	absent in 1 ml						PN-ISO 4832
Enterobacteriaceae	absent in 1 ml						PN-ISO 21528
Salmonella	absent in 25 ml						PN-EN ISO 6579
Listeria monocytogenes	absent in 25 ml						PN-EN ISO 11290

#### 5. Genetically modified organisms (GMO)

In UHT Milk neither ingredients nor substances which contain a genetically modified organisms. According to Regulation (WE) 1829/2003 and Regulation (WE) 1830/2003 concerning the traceability and labeling genetically modified organisms (...) product does not require any special labelling.

#### 6. Ionising radiation

Product UHT Milk is not treated with ionising radiation and requires no special labelling in accordance to Directive 1999/2 and Directive 1999/3 concerning foods and food ingredients treated with ionising radiation.



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#### 7. Alergens

List of allergens in accordance to Regulations (UE) no. 1169/2011	Presence		Possibility of cross contamination		Additional marking required	
	Yes	No	Yes	No	Yes	No
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and their derived products		x		x		x
Crustaceans and their derived products		x		x		x
Eggs and their derived products		x		x		x
Fishes and their derived products		x		x		x
Peanuts and their derived products		x		x		x
Nuts i.e. almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, Pistachio, Macadamia nuts and their derived products		x		x		x
Soybeans and their derived products		x		x		x
Milk and milk products (including lactose)	x		x		x	
Celery and its derived products		x		x		x
Mustard and its derived products		x		x		x
Sesame seeds and their derived products		x		x		x
Sulphur dioxide i sulphites at concentrations more than 10 mg/kg or 10mg/l w expressed as SO <sub>2</sub>		x		x		x
Lupine and its derived products		x		x		x
Shellfishes and their derived products		x		x		x

#### 8. STORAGE

UHT milk should be stored in dry, clean, warehouse, no longer than 6 months from production date, at temperature below +25°C. After opening the carton should be stored under refrigerated conditions and no longer than 48 hours.