

 <p>SM MLEKOVITA ul. Ludowa 122 18-200 Wysokie Mazowieckie, POLAND</p>	<p align="center">SPECIFICATION</p> <p align="center">NOT ONLY FOR BARISTAS UHT MILK</p>		<p>NUMBER: SW-10/K</p> <p>DATE: 11.01.2015</p> <p>ISSUE: 2</p> <p>PAGE: 1 PAGES: 3</p>		
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<p>1. NAME OF PRODUCT: NOT ONLY FOR BARISTAS UHT MILK</p>					
<p>1.1. Types of UHT milk: UHT Milk 2,0% fat 1l, UHT Milk 3,2% fat 1l</p>					
<p>2. GENERAL DESCRIPTION</p>					
<p>UHT Milk is obtained from the best quality of raw milk, centrifuged, degassed, homogenised, treated low pasteurization process, normalised and treated a sterilization process in UHT system. UHT milk is aseptic pack into sterilized packagings, capacity of 1 liter.</p>					
<p>4. TECHNICAL REQUIREMENTS</p>					
<p>4.1 Packaging and transport</p>					
<p>4.1.1 A direct packaging of UHT Milk is a multilayer carton of capacity: 1 L Tetra Pak Carton is closed by Heli cap closing. Direct packagings are allowed for packaging food products in accordance with European Union Regulation on materials and articles intended to come into contact with food (...).</p>					
<p>4.1.2 Summary packaging are carton tray with over print or without over print. Carton tray for UHT products. Tray can be foiled by heat shrinkable foil or not - it depends on customer requirements.</p>					
<p>4.1.3. Transport packaging is Euro Palette. Summary packagings are placed in layers. Palette is foiled by stretch foil to protect products during transport.</p>					
<p>4.1.4 Transport and storage</p>					
<p>Carried out only by means of transport which protect products from contamination, damage, under refrigerant conditions, at temperature not more than +25°C. The transportation is authorized to transport foodstuffs and has valid sanitary documents.</p>					
<p>UHT milk should be stored in warehouse at temperature below +25°C. Protect from the influence of weathering. After opening the carton with milk should be stored under refrigerated conditions and no longer than 48 hours.</p>					
<p>4.2 A direct packaging of UHT milk is marked with:</p>					
<ul style="list-style-type: none"> - Name of product, - Name and address of the producer, - Expiry date : „Best before:”- day, month, year, - Symbol of production batch and symbol of manufacturing plant- upper-case letters and digits located after the shelf life. - Net weight (net capacity) - storage conditions - Veterinary sign in the oval - Fat content, - Nutritional value (Table 1) 					
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Tabela 1

	Milk 2 % fat		Milk 3,2 % fat	
Nutritional value in	100 ml	250 ml	100 ml	250 ml
Energy value	212 kJ/50 kcal	530 kJ/50 kcal	256 kJ/61 kcal	641 kJ/153 kcal
Fat	2,0 g	5,0 g	3,2 g	8,0 g
including saturated fatty acids	1,3 g	3,3 g	2,0 g	5,0 g
Carbohydrates including sugar	4,7 g	11,8 g	4,7 g	11,8 g
	4,7 g	11,8 g	4,7 g	11,8 g
Protein	3,4 g	8,5 g	3,4 g	8,5 g
Salt	0,10 g	0,25 g	0,10 g	0,25 g

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

5. REQUIREMENTS

Organoleptic, chemical and microbiological requirements.

Parameters	Requirements
Appearance	Uniform white or light creamy liquid, without layer of cream
Taste and smell	Appropriate for milk, without strange aftertastes and odors

Parameters	Requirements	
Fat content %	2,0 % tolerance ± 0.2	3,2 % tolerance ± 0.4
Protein content %	3,4 tolerance ± 0.5	3,4 tolerance ± 0.5
Carbohydrates content %	4,7 tolerance ± 0.8	4,7 tolerance ± 0.8
Acidity ($^{\circ}$ SH) or pH	6,0 - 7,2 6,5 - 6,8	
Density (g/cm ³)	$\geq 1,030$	$\geq 1,028$
Adulteration - watering down	Unacceptable, freezing point no more than - 0,512 °C	
Antibiotics and inhibitors	According to actual EU and national legislation	
Heavy metals	According to actual EU and national legislation	
Organochlorine pesticides	According to actual EU and national legislation	
Dioxins and polychlorinated biphenyls	According to actual EU and national legislation	
Aflatoxin M ₁ \leq	$\leq 0,05 \mu\text{g/kg}$	

Parameters	Requirements
Total count of microorganisms at 30° C after thermostatic test	$\leq 10^6$ /0,1 ml
Salmonella	absent in 25 g
Listeria monocytogenes	absent in 25 g



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6. Genetically modified organisms (GMO)

The provisions of Regulation (WE) 1829/2003 and Regulation 1830/2003 of European Parliament and Council on labeling, authorization and the traceability of food and feed products produced from genetically modified organisms, are kept and does not require any special labelling.

7. Ionising radiation

UHT Milk is not treated with ionising radiation and requires no special labelling in accordance to Regulation of the Minister of Health of 20 June 2007 (Journal of Laws from 6 July 2007 No. 121, item. 841) on food irradiation ionizing radiation.

8. Allergens

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 ₂		X		X		X
Lupine and its derived products		X		X		X
Shellfishes and their derived products		X		X		X