



SPECIFICATION

UHT condensed milk
UHT condensed milk – Light
UHT condensed milk with magnesium - Light

NUMBER: LF / 03

DATE: 10.03.2014r.

ISSUE: 10

PAGE: 1 PAGES: 4

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10.03.2014r.

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10.03.2014

1. PRODUCT NAME: UHT condensed milk
UHT condensed milk – Light
UHT condensed milk with magnesium - Light

2. GENERAL DESCRIPTION

UHT condensed milk, UHT condensed milk - Light and UHT condensed milk with magnesium - Light is obtained from raw milk by the partial evaporation water from milk, and then treated a sterilization process UHT and aseptic packaging.

3. TECHNICAL REQUIREMENTS

3.1 Packaging and transport

3.1.1 Immediate packaging UHT condensed milk are cartons which made of multilayer laminate of aluminum foil content of: 200 g, 350 g, 500 g and 1 kg. Cartons are twisted stopper.

Packs are packaged in a cardboard paddle, foiled and then placed on a pallet.

Immediate packages are approved for direct food packaging in accordance with Regulation (EC) 1935/2004.

3.1.2 Transportation

Transportation is carried out only with means of transport which ensure protection from damage, wetness and other harmful environmental impact at a temperature no higher than 25 ° C.

Every mean of transport has valid sanitary documents.

3.2 Marking

3.2.1 UHT milk is marked with:

- name and address of producer,
- country of origin,
- name of the product,
- production date or lot number, expiry date: "Best before": day, month, year,
- net weight,
- veterinary approval number: PL 20131601 WE,
- Type of heat treatment: UHT,
- Storage conditions,
- Ingredients: for condensed milk – milk, stabilizer- carrageenan;
for condensed milk with magnesium - milk, stabilizer- carrageenan, magnesium,
- Fat content: UHT condensed milk – 7,5%; UHT condensed milk – Light - 2,5%,
- Non-fat dry matter content 17,5%,
- Nutritional value in 100 ml of milk:
 - UHT condensed milk: energy value 558 kJ/134 kcal; total fat - 7,5 g (of which saturated acids - 4,8 g), total carbohydrates - 11,0 g (of which sugar - 11,0 g), protein - 5,5 g, salt - 0,18 g, calcium 220 mg - 28%*
 - UHT condensed milk – Light: energy value 373 kJ/89 kcal; total fat - 2,5 g (of which saturated acids - 1,6 g), total carbohydrates - 10,5 g (of which sugar - 10,5 g), protein - 6,0 g, salt - 0,18 g, calcium 220 mg - 28%*
 - UHT condensed milk with magnesium – Light: energy value 373 kJ/89 kcal; total fat - 2,5 g (of which saturated acids - 1,6 g), total carbohydrates - 10,5 g (of which sugar - 10,5 g), protein - 6,0 g, salt - 0,18 g, calcium 220 mg – 28%*, magnesium 57 mg – 15%*

* Recommended Daily Consumption

The salt content is solely due to the presence of naturally occurring sodium in milk.

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4. CHEMICAL, ORGANOLEPTIC, MICROBIOLOGICAL, PHYSICAL REQUIREMENTS

Parameters	Requirements		
	UHT condensed milk	UHT condensed milk - Light	UHT condensed milk with magnesium - Light
Consistency in temp. 15-20°C	homogeneous liquid, it may be solid at the bottom of the cartons		
Taste, smell and color	clean, sweetish-salty with a hint of sterilization; color cream to dark cream; UHT condensed milk with magnesium - slightly sandy		
Fat content %	7,5 ± 1,1	2,5 ± 0,4	2,5 ± 0,4
Dry matter content of milk %, min	25	20	20
Non-fat dry matter content %, min	17,5	17,5	17,5
Protein, %	5,5 ± 0,8	6,0 ± 0,9	6,0 ± 0,9
Carbohydrates %	11,0 ± 1,7	10,5 ± 1,6	10,5 ± 1,6
Acidity °SH	18	18	18
Antibiotics	Negative		
Aflatoxin M1	max 0,050 µg/kg		
Content of metals	Lead (Pb) – max 0,05 mg/kg in accordance with Commission Regulation (EC) 1881/2006 of 19 December 2006		
Pesticides	According to Regulation (EC) 396/2005 of 23 February 2005		
Dioxins PCB	Dioxins in total max 2,5 pg/g of fat Dioxins + Polychlorinated biphenyls in total max 5,5 pg/g of fat; total PCB max 40 ng/g of fat In accordance with Commission Regulation (EC) 1881/2006 of 19 December 2006		
Radioactivity	Cs-134 max 100 Bq/kg; Cs-137 max 100 Bq/kg; In accordance with Council Regulation (EEC) 2218/89 of 18 July 1989		
Total Viable Count after thermostat test	No more than 10 w 0,1ml		by PN-EN ISO 4833
Enterobacteriaceae	absent in 1ml		by PN-EN ISO 21528
Salmonella	absent in 25 ml n=5 c=0		by PN-EN ISO 6579
Listeria monocytogenes	absent in 25 ml n=5 c=0		by PN-EN ISO 11290



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5. OTHER REQUIREMENTS

5.1 Allergens

List of allergens in accordance to Regulation (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 products thereof		x		x		x
Crustaceans and crustacean products		x		x		x
Egg and egg derivatives		x		x		x
Fish and fish products		x		x		x
Peanuts and peanut products		x		x		x
Nuts, i.e. Almonds, Hazelnuts, Walnuts, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut, and products thereof		x		x		x
Soya and soya derivatives		x		x		x
Milk and milk derivatives including lactose	x		x		x	
Celery and celery products		x		x		x
Mustard and mustard products		x		x		x
Sesam seed and sesam derivatives		x		x		x
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂		x		x		x
Lupin and lupin products		x		x		x
Molluscs and mollusc products		x		x		x

5.2 Genetically modified organisms (GMO)

Above mentioned products: UHT condensed milk in the composition do not occur genetically modified organisms. In accordance to Regulation (WE) 1829/2003 and Regulation (WE) 1830/2003 concerning the traceability and labelling of genetically modified organism (...) above mentioned product requires no special labelling.

5.3 Ionising radiation:

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



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6. PRZECHOWYWANIE

UHT condensed milk, UHT condensed milk – Light, UHT condensed milk with magnesium - Light is stored in a dry, clean, odor – free warehouse no longer than 6 months from the date of production at the temperatures below 25 °C. After opening the carton to store under refrigerated conditions for no longer than 48 hours.

7.1 Products meet the Specification LF/03 UHT condensed milk, UHT condensed milk – Light, UHT condensed milk with magnesium – Light.

7.2 Regulatory information

- **The law of August 25, 2006** on food safety and nutrition (with later amendments)
- **Commission Regulation (EC) no 2073/2005** on microbiological criteria for foodstuffs (with later amendments)
- **Commission Regulation (EC) no 1881/2006 of 19 December 2006** on setting maximum levels for certain contaminants in foodstuffs (with later amendments)
- **Regulation (EC) no 396/2005 of the European Parliament and of the Council of 23 February 2005** on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC (with later amendments)
- **Regulation (EC) no 1935/2004 of the European Parliament and of the Council of 27 October 2004** on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC (with later amendments)
- **Regulation (EC) no 1829/2003 of the European Parliament and of the Council of 22 September 2003** on genetically modified food and feed
- **Regulation (EC) no 1830/2003 of the European Parliament and of the Council of 22 September 2003** concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC
- **Directive 1999/2/EC of the European Parliament and of the Council of 22 February 1999** on the approximation of the laws of the Member States concerning foods and food ingredients treated with ionising radiation
- **Directive 1999/3/EC of the European Parliament and of the Council of 22 February 1999** on the establishment of a Community list of foods and food ingredients treated with ionising radiation
- **Council Regulation (EURATOM) no 2218/89 of 18 July 1989** amending Regulation (Euratom) no 3954/87 laying down maximum permitted levels of radioactive contamination of foodstuffs and of feedingstuffs following a nuclear accident or any other case of radiological emergency
- **Regulation (EU) no 1169/2011 of 25 October 2011** on the provision of food information to customers (...)
- **Regulation (EU) no 1333/2008 of 16 December 2008** on food additives (...).

8 RELATED DOCUMENTS

Polish Standards:

PN-EN ISO 707, PN-A-86004, PN-A-86122, PN-ISO 2446, PN-EN ISO 4833, PN-ISO 4832, PN-EN ISO 21528, PN-EN-ISO 11290, PN-EN ISO 6579