



UNIPOLCOM S.A.

ul. Królowej Marysieńki 9 lok. 8,
02-954 Warszawa, Poland

PHONE: +48 22 8447434
FAX: +48 22 8447444
www.unipolcom.com.pl

ANHYDROUS MILK FAT

PHYSICO-CHEMICAL AND BACTERIOLOGICAL CHARACTERISTICS

Moisture	: 0,2 % max.
Fat	: 99,98 % min.
Free fatty acids	: 0,35 % max.
Total plate count	: 500/g max.
E. Coli	: 10/g max.
Listeria monocytogenes	: negative/25g
Salmonella	: negative/25g
Staphylococcus coagulase +	: negative/g
Enterobacteriaceae	: negative/g
Yeasts and moulds	: 10/g max.

SHELF LIFE:

Packed in carton boxes – 9 months from the production date – at temperature below 10 °C.

Packed under nitrogen blanket in 180 kgs drums – 12 months from the production date – at temperature below 18 °C.

PACKAGING:

Carton boxes of 25 kgs, drums of 180 kgs.