



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

FAT FILLED MILK POWDER

PHYSICO-CHEMICAL AND BACTERIOLOGICAL CHARACTERISTICS

Moisture	: 3,00 % max.
Vegetable fat	: 28,00 % min.
Proteins	: 26 % min.
Lactose	: 36,00 % min.
Titration acidity	: 0,15 % max.
Solubility index	: 1,00 ml max.
Scorched particles	: disc B or better
Total plate count	: 10 000/g max.
Coliforms	: negative/0,1g
E. Coli	: negative/0,1g
Listeria monocytogenes	: negative/25g
Salmonella	: negative/25g
Yeasts and moulds	: 50/g max.

SHELF LIFE:

12 months from the production date.

PACKAGING:

Multilayer paper bags with PE liner inside of 25 kgs net each or big bags of 1 000 kg max.