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FULL CREAM MILK POWDER

QUALITY : ADPI Extra Grade

PHYSICO-CHEMICAL AND BACTERIOLOGICAL CHARACTERISTICS

Moisture	: 3,50 % max.
Milk fat	: 26,00 % min.
Proteins	: 26 % min.
Lactose	: 36,00 % min.
Ash	: 7,00 % max.
Titration acidity	: 0,15 % max.
pH	: 6,50 - 6,90
Solubility index	: 1,00 ml max.
Scorched particles	: disc B or better
Total plate count	: 10 000/g max.
Coliforms	: negative/g
E. Coli	: negative/g
Listeria monocytogenes	: negative/25g
Salmonella	: negative/25g
Staphylococcus aureus	: negative/g
Faecal streptococci	: 100/g max.
Enterobacter sakazakii	: negative/10g
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.