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INSTANT FULL CREAM MILK POWDER

QUALITY : ADPI Extra Grade

PHYSICO-CHEMICAL AND BACTERIOLOGICAL CHARACTERISTICS

Moisture	: 3,00 % max.
Milk fat	: 26,00 % min.
Proteins	: 26,00 % approx.
Lactose	: 37,00 % approx.
Ash	: 6,00 % approx.
Lecitine	: 0,2 % max.
Titration acidity	: 0,15 % max.
Solubility index	: 0,5 ml max.
Wettability	: less than 30 seconds at temperature 25°C
Scorched particles	: disc A
Total plate count	: 10 000/g max.
Coliforms	: negative/0,1g
E. Coli	: negative/0,1g
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.