



PRODUCT SPECIFICATION	SKIM MILK POWDER
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1. PRODUCT DESCRIPTION

Skim milk powder is a natural product obtained from almost complete evaporation of water from fresh milk using spray dry method. The product does not contain any preservatives, other chemical additives, foreign substances and contaminants.

2. APPLICATION

Skim milk powder is used as additive to bakery, confectionery, dairy and delicatessen products, creams, sauces, frozen desserts and many other food products.

3. ORGANOLEPTIC PROPERTIES

Parameter	Description
Colour	White to lightly creamy
Appearance	Loose powder, uniform without lumps
Flavour and smell	Typical, clear, sweet, without foreign odour

4. PYSICO-CHEMICAL PROPERTIES

Parameter	Value
Moisture, %	max. 4,0
Fat, %	max. 1,25
Acidity of retreated milk	max. 8,0
Protein in solids not fat, %	min.34,0
Ash, %	max. 8,3
Lactose,%	min. 50,0
Antibiotics and i inhibiting substances	absent
Contamination according ADPI	max. B
Energy value in 100g	1482 kJ; 349 kcal



5. MICROBIOLOGICAL PROPERTIES

Parameter	Value
Total plant count	max. 10 000/g
Enterobacteriaceae	<10/g
Listeria monocytogenes	absent/25g
Salmonella	absent/25g
Coagulase-positive staphylococci	<10/g

6. PACKAGING

Skim milk powder is packed in 25 kg paper bags with 3 or 4 layers with a polyethylene lining, sealed, sewed with a paper overlay, or big bags made of polypropylene with polyethylene lining or covered with polyethylene of 500- 1000 kg weight.

Packaging has PZH certificate for admission to food contact.

7. STORAGING CONDITIONS AND SHELF LIFE

- The product should be stored in temperature < 25°C and humidity < 75%.
- Shelf life of Skim milk powder is 24 months from production date.

8. MARKING

There should be at least following information placed on packaging:

- product name,
- producer's name and address,
- oval veterinary mark,
- production date or batch code,
- net weight,
- gross weight,
- best before date,

In some cases labeling can be prepared according to customer requirements.

9. DISTRIBUTION CONDITIONS

Means of transport should be clean, without foreign odour. During the transport, the product should be protected against contamination, damage and harmful influence of atmospheric factor



10. GMO DECLARATION

With reference to the following legal acts:

1. Act on 22 June 2001 about genetically modified organisms, Corpus Nr 76 item 811 with later changes
2. European Parliament Directive and Council of Europe 2001/18/EC on 12 March 2001 annulling Council Directive 90/220/EWG about intentional release into environment genetically modified organisms.
3. European Parliament Regulation and Council Nr 1829/2003 on 15 July 2003 about genetically modified food and feed.
4. European Parliament Regulation and Council Nr 1830/2003 on 22 September 2003 about identification and labeling genetically modified organisms and identification of food and feed products manufactured from genetically modified organisms, changing Directive 2001/18/WE

Peter Emming Agrarkontor- und –handel GmbH & Co. KG declares, that product – **SKIM MILK POWDER** is not genetically modified and doesn't contain genetically modified ingredients.

10. ALLERGEN DECLARATION

Lp	Allergen ingredients	Product/Raw material contains		Is cross-contamination possible?	
		YES	NO	YES	NO
1.	Cereals containing gluten (wheat , rye, barley, oats, pelt, kamut or their hybridized strains) and products thereof		X		X
2.	Crustacean and products thereof		X		X
3.	Eggs and products thereof		X		X
4.	Fish and products thereof		X		X
5.	Nuts and products thereof		X		X
6.	Soybean and products thereof		X		X
7.	Milk and products thereof	X			X



8.	Nuts i.e. almond, hazelnut, walnut , cashew, pecan nut, brazil nut, pistachio nut, macadamia nut		X		X
9.	Celery and products thereof		X		X
10.	Mustard and products thereof		X		X
11.	Sesame seeds and products thereof		X		X
12.	Sulphur dioxide and sulphite in concentration of more than 10 ppm expressed as SO ₂		X		X
13.	Lupin and products thereof		X		X
14.	Molluscs and products thereof		X		X

Product IS NOT dedicated for consumers with nutritive allergy on milk proteins (-lactoalbumin, - lactoglobulin, - casein) and for the people with lactose intolerance (disorder of synthesis inhibition – galactosidase – enzyme of lactose digest.