

PrJSC "VDP "ROSHEN" 7, Energetichna str. Vinnitsa, 21022 Ukraine

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WHOLE SWEET CONDENSED MILK

Product description Manufactured from fresh pasteurized whole milk, sugar and lactose by the evaporation method

Organoleptic properties:

Parameter	Limit	
Appearance	Homogeneous viscous liquid without foreign inclusions	
Taste and odor	Sweet taste, typical for pasteurized milk, without foreign flavors. Sandy texture and small lactose precipitation on the bottom of the packaging is allowed. Homogenous liquid when dissolved in water, without any signs of fat separation.	
Color	White to slightly creamy	

Physical and chemical parameters:

Parameter	Limit	Method
r arameter	Lillit	
Moisture, %	no more 26,5	ISO 6734
Fat, %	no less 8,5	ISO 1737
Sucrose, %	no less 44	Recipe
Milk solids-not-fat, %	no less 18,5	Calculated

Microbiological parameters:

When obligated parameters.				
Parameter	Limit	Method		
Total plate count, in 1g	no more $2,5 \times 10^4$ CFU	ISO 4833		
Coliform, in 1g	no more 10 CFU	ISO 4832		
Enterobacteriaceae, in 1g	no more 10 CFU	ISO 21528-2		
Yeast and mold, in 1g	no more 100 CFU	ISO 6611		
Coagulase-positive staphylococci (including Staphylococcus aureus), in 1g	no more 10 CFU	ISO 6888-1		
Listeria monocytogenes, in 25g	absent	ISO 11290:1		
Salmonella, in 25g	absent	ISO 6579		

Storage conditions:

No more than 12 months in the temperature range between 0°C and 10°C and relative air humidity under 85%.

No more than 3 months in the temperature range between 0°C and 20°C and relative air humidity under 85%.

Packaging:

1325 kg $\pm 1\%$. Plastic container in a metal frame.