

ROSHEN	PrJSC “VDP “ROSHEN” 7, Energetichna str. Vinnitsa, 21022 Ukraine	Date: 19.01.2018
standard product specification	ANHYDROUS MILK FAT	Page: 1 of 1

Product description Manufactured from fresh pasteurized cream or butter by means of physical process (centrifugation) only. No chemical agents are used

Organoleptic properties:

Parameter	Limit
Taste and odor	Typical for milk fat, without foreign flavors
Color	Light-yellow or yellow

Physical and chemical parameters:

Parameter	Limit	Method
Milk fat, %	no less 99,9	Calculated (Milk fat=100-Moisture)
Moisture, %	no more 0,1	ISO 5536
Acidity, millimoles/100 g of fat	no more 1,4	ISO 1740
FFA (Oleic acid), %	no more 0,4	ISO 1740
Peroxide value, meq O ₂ /kg	no more 0,3	ISO 3976
Melting point, °C	30,0 – 36,0	ISO 6321

Microbiological parameters:

Parameter	Limit	Method
Total plate count, in 1g	no more 1×10 ³ CFU	ISO 4833
Coliform, in 1g	no more 10 CFU	ISO 4832
Enterobacteriaceae, in 1g	no more 10 CFU	ISO 21528-2
E.coli, in 1g	no more 10 CFU	ISO 16649-2
Coagulase-positive staphylococci (including Staphylococcus aureus), in 1g	no more 10 CFU	ISO 6888-1
Yeast and mold, in 1g	no more 10 CFU	ISO 6611
Listeria monocytogenes, in 25g	absent	ISO 11290:1
Salmonella, in 25g	absent	ISO 6579
Clostridium perfringens, in 1g	no more 10 CFU	ISO 7937

Storage conditions:

No more than 12 months at a temperature below minus 11 °C and relative air humidity under 80%

Packaging:

25 kg in paper box with polyethylene liner
20 kg in paper box with polyethylene liner