

<b>ROSHEN</b>	<b>PrJSC “VDP “ROSHEN”</b> <b>7, Energetichna str. Vinnitsa, 21022 Ukraine</b>	<b>Date:</b> <b>19.01.2018</b>
	<b>standard product specification</b>	<b>CREAM POWDER</b>

**Product description**      Manufactured from fresh pasteurized cream milk by the spray drying method

**Organoleptic properties:**

Parameter	Limit
Appearance	Homogeneous powder without hard lumps
Taste and odor	Slightly sweet taste, with typical pasteurized milk flavor, without foreign flavors
Color	White to slightly creamy

**Physical and chemical parameters:**

Parameter	Limit	Method
Moisture,%	no more 3,0	3 hrs 102°C
Fat, %	no less 42,0	ISO 1736
Protein in product (N×6.38), %	no less 19,0	ISO 8968-1/2
Protein (N×6,38, in milk solids-non-fat), %	no less 34,0	ISO 8968-1/2
Titratable acidity, ml 0,1N NaOH/10g solids-non-fat	no more 18,0	ISO 6091
Carbohydrates (predominantly lactose), %	approx. 29	by calculation
Ash, %	approx. 4,5	by calculation
Scorched particles (32,5g)	Disc A, B	ADPI 916
Insolubility index, ml/50 ml	no more 2,0	ISO 8156
Foreign material (32,5g)	absent	

**Microbiological parameters:**

Parameter	Limit	Method
Total plate count, in 1g	no more 1,0×10 <sup>4</sup> 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 100 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 in the temperature range between plus 1°C and plus 10°C and relative air humidity under 85% (packed under nitrogen)*

**Packaging:**

*25 kg. in multilayer paper bags with polyethylene liner*