

ROSHEN	Pr.JSC "VDP "ROSHEN" 7, Energetichna str. Vinnitsa, 21022 Ukraine	Date: 10.10.2017
standard product specification	WHOLE MILK POWDER	Page: 1 of 1

Product description Manufactured from fresh pasteurized whole 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 4,0	3 hrs 102°C
Fat, %	no less 26,0	ISO 1736
Protein in product (N×6.38), %	no less 24,0	ISO 8968-1/2
Protein (N×6,38, in milk solids-non-fat), %	no less 34,0	ISO 8968-1/2
Titrate acidity, ml 0,1N NaOH/10g solids-non-fat	no more 18,0	ISO 6091
Carbohydrates (predominantly lactose), %	approx. 38,0	by calculation
Ash, %	approx. 6,0	by calculation
Scorched particles (32,5g)	Disc A	ADPI 916
Insolubility index, ml	no more 1,0	ISO 8156
Foreign material (32,5g)	absent	

Microbiological parameters:

Parameter	Limit	Method
Total plate count, in 1g	no more $1,0 \times 10^4$ CFU	ISO 4833
Coliform, in 1g	no more 10 CFU	ISO 4832
Enterobacteriaceae, in 1g	no more 10 CFU	ISO 21528-2
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
Bacillus cereus, in 1g	no more 50 CFU	ISO 7932
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