

MILK CREAM SPECIFICATION

- FULL FAT -

ATTRIBUTE	VALUE	METHOD
Dry Matter	% 67,0 – 69,5 (Min – Max)	TS 1864
Fat	% 65-67 (Min – Max)	ISO 2446
PH	4,6 – 6,4	TS 11860
Aflatoxin	<0,5 ppb	-
Antibiotic	Negatif	-
Melamine	Negatif	-
Pesticides	TGK 2009/62 accordance	-
Hydrogen Peroxide	Negatif	-
<u>DIOXINS & PCBs</u>		
Total Dioxin (WHO/PCDDF-TEQ)	2,5 pg/g (max)	-
Sum of Dioxins and resemble PCBs	5,5 pg/g (max)	-
Total PCB(28-52-101-138-153-180)	40 ng/g (max)	-

MICROBIOLOGICAL ANALYSIS

	n	c	m	M
Yeast and Mold	5	0	0/25 g-ml	
Coagulase-Positive Staphylococci	5	0	0/25 g-ml	
Salmonella spp.	5	0	0/25 g-ml	
L. monocytogenes	5	0	0/25 g-ml	
Enterobacteriaceae	5	0	<10 kob/ml	
E.Coli	5	0	0/25 g-ml	
B. cereus	5	0	0/25 g-ml	
Sulphite-Reducing Anaerobes	5	0	0/25 g-ml	

PACKAGING : Turkish Food Codex accordance tin can packing in 17kg's.

STORAGE AND SHELF LIFE : Max 4 months optimum storage condition in +2°C , +4° C

