

MILK POWDER SPECIFICATION

- FULL CREAM -

ATTRIBUTE	VALUE	METHOD
Moisture	% 1,5 - 4,0 (Min – Max)	IDF Standard 26:1964
Fat	% 26 - 27 (Min – Max)	ISO 2446
Protein	% 34 - 36 (Min-Max)(skimmed dry mtrl)	TS EN ISO 8968-1
Lactose	% 32 - 35 (Min – Max)	Calculating
Acidity	% 0,10 - 0,17 (Min-Max)	ISO 6092
Solubility	% 99 Min	ISO 8156:2005
Ash	% 5,5-9,0 (Min-Max)	ISO 5545:2008
PH	6,55-6,75 (10% solution)	TS 1329
Density	0,60-0,70 g/ml	NADRG :1978
Aflatoxin	<0,5 ppb	-
Antibiotic	Negatif	-
Melamine	Negatif	-
Pesticides	TGK 2009/62 accordance	-
Hidrogen Peroxide	Negatif	-
Lead(Pb)	0,2 ppm (max)	-
<u>DIOXINS & PCBs</u>		
Total Dioxin (WHO/PCDDF-TEQ)	0,05pg/g (max)	-
Sum of Dioxins and resemble PCBs	0,11pg/g (max)	-
Total PCB(28-52-101-138-153-180)	0,8ng/g (max)	-

MICROBIOLOGICAL ANALYSIS	n	c	m	M
Yeast and Mold	5	2	10 ¹	10 ²
Coagulase-Positive Staphylococci	5	0	<10 kob/ml	
Salmonella spp.	5	0	0/25 g-ml	
L. monocytogenes	5	0	0/25 g-ml	
Total Bacteria	5	2	100	50000
Enterobacteriaceae	5	0	<10 kob/ml	
E.Coli	5	0	0/25 g-ml	
Coliforms	5	0	<10 kob/ml	

PACKAGING : In 3 layer-25 kg craft paper sack with polyethylene liner inside.
40 piece of sacks (1mt) are on the plastic-shrunked wooden pallets.

WARNING : Not used as food for infants under 12 months.

STORAGE AND SHELF LIFE : Max 12 months in optimum storage condition (65% humidity and below 20°C)