

Certificate of Quality Skimmed milk powder 1.5% milk fat

Composition:

Fat 1,5% max Moisture 5,0% max 34% min Protein Acidity, T 21,0 max

Scorched particles (32,5g) Disc A/B

Solubility index 0,2 cm³

Microbiological:

Totat plate count, CFU/g 5 x 10⁴ max (target 1 x 10³ Yeast and moulds, CFU/g 10 CFU max Coliforms, CFU/g 10 CFU max

Sensory:

Color White to slightly creamy Taste and odor Slightly sweet taste, with typical pasteurized milk flavor, without foreign flavors Consistency Homogenous powder without hard lumps

Storage and Shelf life:

Relative humidity 85% max

Shelf life 12-18-month max

Packaging:

Multilayer paper bags with PE 25 kg net

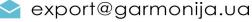
Inner

Paper bags per 40ft FCL 1000 pcs max Paper bags per Full truck 800 pcs max

It is hereby certified that quality of goods mentioned in this certificate is in full accordance with the standards subsisting in the Ukraine.

For direct consumption and for industrial processing.





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