

SPECIFICATION

FULL CREAM SWEETENED CONDENSED MILK 8,5% FAT

Description

Ingredients: whole cow's milk, white sugar, sugar milk.

Application: All food application

Suggested labeling: Sweetened condensed milk 8,5% fat



Organoleptic parameters:

Taste sweet, clean appropriate to the pasteurized milk, without stranger aftertastes and smells; creamy color.

Microbiological parameters:

Total amount of MAFAM in 1 g of product is not more than 2.5×10^4

Bacteria of Escherichia coli group in 1 g - not allowed

Mold and yeast in 1 g - not allowed

Staphylococcus aureus in 1 g - not allowed

Pathogenic microorganisms in tons of Salmonella in 25 g - not allowed

Antibiotics: not allowed

Heattreatment: Temperatures of heat treatment pasteurization: 100°C - 104°C.

Chemical and physical parameters:

Fat: 8,5%

Maintenance of dry substances of milk is 28,5%

Size of crystals of lactobiose - not more than 15 micrometers

Proteins - 7,2 g

Nutritional values

Energy value (100 g): 1416 kJ/338,5 kcal

Nutritional information

Protein - 7,2 g

Fat - 8,5 g

Carbohydrates - 58,3 g

Storage and shelf life:

12 months at 0°C - 10°C and relative humidity of air of 85%

9 months at 10°C - 20°C and relative humidity of air of 85%

Packaging	
370 g/380 g	Cans. 45 cans in corrugated cardboard boxes or 15 cans in shrink-wrapped polyethylene packaging
950 g/1000 g	Cans. 12/24 cans in corrugated cardboard boxes
Logistic information	
Truck	Metal tin 370 g, 45 pcs./carton, 1 000 cartons = 45 000 pcs. Metal tin 950 g, 12 pcs./carton – 790 cartons = 18 960 pcs
20 FCL DRY	Metal tin 370 g, 45 pcs./carton, 1 100 cartons = 49 500 pcs. Metal tin 950 g, 12 pcs./carton, 1 730 cartons = 20 760 pcs

Loading place: Pervomaisk, Mykolaiv region, Ukraine.