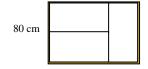
BRANCH PASVALIO SŪRINĖ

### Skimmed milk powder, ADPI Extra Grade

Medium heat pasteurized skimmed milk, evaporated and dried with spray dryer.

PAPS-16.3:02 Product market: Europe Union (EU)

Primary packaging: 25 kg – manylayers paper bag with PE liner:; Method: Sewn or hot lock



#### **Pallet Details**

Units= 30 units per pallet Layer= 3 units per layer Layers=10 Wooden pallet covered with one layer of carton sheet. Loaded pallet wrapped with stretch film.

120 cm

Size, mm	<b>POP layer thickness,</b> g/m2	PE liner thickness, mkr.			
Paper 3 layers sewn:					
500x950x140	70 + 85 +70	- 80			
500x960x130	70 + 80 + 70				
Paper 3 layer's hot lock:					
530x870x150	100+80+100	80 or 100			

Net=750 kg\*
Brutto=782 kg\*
Size=1200x800x1200 mm
(LxWxH)
Type=Wood, EUR, oneway pallet.

PHYSICAL-CHEMICAL INDICES						
Index	Limits					
	Min	Target	Max			
Moisture, %	-	3,8	4			
Fat, %	-	0,7	1,25			
Protein	34					
10 % liquid acidity, pH	6,40	6,60	6,80			
Lactose, %	50,0	-	-			
Ash, %	-	7,70	8,50			
Solubility index, ml	-	0,1	0,2			
Purity disc, %	A	-	-			
Physical impurities, %			0			
Metal detector control capability	(Fe) 2,0 mm	(Non Fe) 3,0 mm	(SS) 2,5 mm			

ORGANOLEPTIC (SENSORY) INDICES		
Appearance	Fine, free flowing, hygroscopic powder. May be individual	
	lumps easy delaminating mechanically. Must don't be clearly	
	visible black particles.	
Odour/flavour	A typical for pasteurized milk, free from foreign taste and smell.	
Texture and	Color varies from white to pale-yellow.	
colour	. ,	

REQUIREMENTS OF LEGAL ACTS APPLIED: HN 15 Food hygiene | EC No.852/2004 | EC No. 853/2004; REGULATION (EU) No 1169.

#### SHELF LIFE AND STORAGE CONDITIONS:

Temperature  $\leq 25$   $^{6}$ C, the relative humidity  $\leq 85\%$ , Shelf life generally 18 months in some cases no longer than 2 years from the date of manufacturing.

#### TRANSPORTATION CONDITIONS, MEANS OF

**DELIVERY**: Transporting by all modes of transport in accordance the perishable food storage regulations, HN 15: 2005, and the European Parliament and Council Regulation (EC) No.852/2004 requirements.

**LABELLING (INFORMATION ON THE LABEL):** EN Producer: AB "Pieno žvaigždės" branch Pasvalio sūrinė, Mūšos str.14, LT-39104 Pasvalys, Lithuania, www.pienas.lt

Skimmed milk powder ADPI Extra Grade

Ingredients: skimmed **milk.** Nutrition 100g: energy value 1482kJ/348 kcal; protein 35,1 g; fat 0,8 g; - saturated fat 0,5 g; carbohydrate 52,0 g; - sugars 52,0 g; salt 1,5 g. Store at temperature not higher than 25 °C. | Batch No. | Net Weight: ...kg | Company approval number of veterinary LT67-01P EB | Best before (look on the package).

**INSTRUCTION ON DECODING OF A PRODUCTION BATCH** (to ensure traceability of an item): 25 kg bags batch number consists of 7 numbers, first 1-group of the product, 2-packing line, 3,4,5 numbers - is the day number, 6,7 - are pallet number of the day. **DESIGNATION OF THE PRODUCT, CONSUMER GROUPS**: Direct consumption or as an integral part of other food preparation.

MICROBIOLOGICAL INDICES, RESIDUES OF CONTAMINANTS AND PESTICIDES, LEVEL OF RADIOACTIVITY						
Index	Limit	Legal acts applied to the index				
Coagulase positive staphylococci count, cfu/g	<10					
Enterobacteria, cfu/g	<10	CR (Commission Regulation)				
Listeria monocytogenes	Absent in 25g	(EC) Nr.1441/2007;				
Salmonella	Absent in 25g					
Total plate count max, cfu/g	<50 000	-				
Chloramphenicol	Absent	EU CR (EEC) No. 470/2009				
Aflatoxin M1*	< 0,05 µg/kg	EU CR (EC) No. 1881/2006				
Pb*	< 0,02 mg/kg					
Pesticides	Absent	EU CR (EC) No.839/2008				
Strontium 90	125 Bq/kg	Council regulation (EURATOM)				
Cesium 137	1000 Bq/kg	No. 2218/89 1989 -07-18 d.				

Designed for all groups of consumers, except for consumers who cannot tolerate lactose.

## INFORMATION ABOUT POTENTIAL INCORRECT USE OF THE PRODUCT / STORAGE:

Injuring of the storage temperature - change the organoleptic, physic-chemical and microbiological properties.

# PREPARATION AND (OR) TREATMENT BEFORE USAGE OR PROCESSING:

Further processing is required.

INFORMATION ON ALLERGENS (according the REGULATION (EU) No 1169/2011): Milk and products thereof (including lactose); There is no other allergens or possible traces of them present in the product.

GMO STATUS (1829/2003/EC and 1830/2003/EC): Product is GMO free, and doesn't contain any GMO additives and ingredients.

**INFORMATION ON IONIZING RADIATION** (Directive 1999/2/EC of the European Parliament): The product was not treated with ionizing radiation.

COMPLIANCE WITH SPECIAL REQUIREMENTS/QUALITY SYSTEMS: ISO 9001; ISO 14001; FSSC 22000; Halal.

Prepared by: Coordinated with: Approved by: 1/1

<sup>\*</sup>residues determined in raw milk according regulation