

2.1 PRODUCT SPECIFICATION – LACTOSE MONOHYDRATE – DRY POWDER

Producer	KOLIBA, a.s., Krivec 2663, 962 05 Hriňová, Slovakia																																	
Factory code	SK 4-6-21 ES																																	
Distributor	KOLIBA Trade, s.r.o., Krivec 3057, 962 05 Hriňová, Slovakia																																	
Name of product	LACTOSE monohydrate – dry powder																																	
Product group	Dried whey product																																	
Composition	LACTOSE monohydrate (edible milk sugar) is a disaccharide composed of glucose and galactose																																	
Way and scope of processing	Lactose monohydrate obtained from sweet whey through filtration, evaporation, crystallization, separation, drying and milling, packing.																																	
Sensory requirements	Colour: white powder Appearance and consistence: free-flowing powder Flavour: sweetish, flavorless																																	
Physical and Chemical requirements	<div>Lactosemin. 99 % Moisturemax.0,5% Ashmax. 0,4% Solubilitymin. 99% Particle size:retained over 75µmmax. 5 % (200 mesh)</div> <div>Average nutritional data per 100 g of the product:</div> <table><tr><td>Energy</td><td colspan="3">1686 kJ /397 kcal</td></tr><tr><td>Fat</td><td colspan="3">< 0,1 g</td></tr><tr><td>of which saturates</td><td colspan="3">< 0,1 g</td></tr><tr><td>Carbohydrate</td><td colspan="3">99,0 g</td></tr><tr><td>of which sugars</td><td colspan="3">99,0 g</td></tr><tr><td>Protein</td><td colspan="3">0,15 g</td></tr><tr><td>Salt</td><td colspan="3">0,06 g</td></tr></table>				Energy	1686 kJ /397 kcal			Fat	< 0,1 g			of which saturates	< 0,1 g			Carbohydrate	99,0 g			of which sugars	99,0 g			Protein	0,15 g			Salt	0,06 g				
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Microbiological requirements – Commission regulation (EU) No. 1441/2007 from 5th December 2007	<div>Food safety criteria:</div> <table><tr><td>Salmonella</td><td>n</td><td>c</td><td colspan="2"></td></tr><tr><td></td><td>5</td><td>0</td><td colspan="2">absent in 25 g</td></tr><tr><td>Listeria monocytogenes</td><td>5</td><td>0</td><td colspan="2">absent in 25 g</td></tr></table> <div>Criteria of process hygiene:</div> <table><tr><td>Enterobacteriaceae</td><td>n</td><td>c</td><td>m</td><td>M</td></tr><tr><td></td><td>5</td><td>0</td><td colspan="2">10 CFU/g</td></tr><tr><td>Coagulase positive staphylococci</td><td>5</td><td>2</td><td>10 CFU/g</td><td>100 CFU/g</td></tr></table> <div>Explanations:</div> <div>n = number of units in the sample c = number of unites of the sample with values over „m“, or between„ m“ and „M“ m = number of microorganisms acceptable in the range of „n“ M = limit value of microorganisms in the determined amount of the sample</div>				Salmonella	n	c				5	0	absent in 25 g		Listeria monocytogenes	5	0	absent in 25 g		Enterobacteriaceae	n	c	m	M		5	0	10 CFU/g		Coagulase positive staphylococci	5	2	10 CFU/g	100 CFU/g
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Application way	The product is designed for further processing																																	
Way of packaging	The product is packed in three layer paper bags with an inner PE –LD liner, á 25 kg net.																																	
Minimum durability	2 years from production date																																	
Sales conditions	Wholesale and further processing																																	
Distribution conditions and storage	Store, distribute and sell at the temperature up to +25 °C and relative humidity up to 65%																																	
GMO criteria	Product does not contain GMO																																	




Označenie: **D-IMS-1/6.3**

Názov: **Špecifikácie výrobkov – nové výrobky**

Substances or products causing allergies or intolerances	Contains		Contamination on the line		Contamination at the plant	
	Yes	No	Yes	No	Yes	No
Cereals contains gluten		X		X		X
Crustaceans and products thereof		X		X		X
Eggs and products thereof		X		X		X
Fish and products thereof		X		X		X
Peanuts and products thereof		X		X		X
Soybeans and products thereof		X		X		X
Milk and products thereof (including lactose)	X		X		X	
Nuts and products thereof		X		X		X
Celery and products thereof		X		X		X
Mustard and products thereof		X		X		X
Sesame seeds and products thereof		X		X		X
Sulphur dioxide and sulphites		X		X		X
Lupin and products thereof		X		X		X
Molluscs and products thereof		X		X		X

LIST OF INPUT RAW MATERIALS, COMPONENTS AND PACKAGES

1. Input raw materials	Sweet WHEY after production of cheese and composite food products	- self-made production/ purchased whey Provision of MP and MZ of SR No. 2143/2006-100
2. Package material	Three layer paper bags with inner PE – LD liner Label Stretch foil	- Provision of MP and MZ of SR No.06267/2006-SL

Correctness of the data control:	Jaroslava Líšková
Date:	04.01.2017
Signature:	
Valid from:	17.05.2016
The printed document must be signed, otherwise is not valid!	

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