



Označenie: D-IMS-1/6.3

Názov: Špecifikácie výrobkov – nové výrobky


2.11 PRODUCT SPECIFICATION – WHEY PERMEATE 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	Whey permeate powder				
Product group	Powdered milk product				
Way and scope of processing	Whey permeate powder concentrated by reverse osmosis and single-stage vacuum evaporator followed by spray drying and packaging.				
Sensory requirements	Colour: yellowish Appearance and consistence: free-flowing powder Taste: typical for the product, clean, free of foreign odors and taste				
Physical and Chemical requirements - internal regulation			Typical value		Maximal value
	Moisture		2,5 – 3,3 %		5%
	Protein		4 – 7 %		9%
	Lactose		72 – 75 %		80%
	The fat content		0,2 - 2,0%		3%
	Ash		10 - 12 %		13,0%
	Scorched particles		max. Disk B		
	Nutritional data per 100 g of the product:				
	Energy		1452kJ / 342 kcal		
	Fat		1,0 g		
	of which saturates		0,6 g		
	Carbohydrate		75,5 g		
	of which sugars		75,0 g		
	Protein		7,8 g		
	Salt		4,7 g		
Microbiological requirements - Commission regulation (EU) No.1441/2007 from 5th December 2007	Food safety criteria		n	c	
	Salmonella		5	0	absent in 25 g
	Listeria monocytogenes		5	0	absent in 25 g
	Criteria of process hygiene:		n	c	m M
	Enterobacteriaceae		5	0	10 CFU/g
	Coagulase positive staphylococci		5	2	10 CFU/g 100 CFU/g
	Explanations:				
	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					
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	12 months from production date				
Sales conditions	Wholesale and further processing				
Distribution conditions and storage	Store, distribute and sell at the temperature up to +25 °C, ideally up to +20°C ±1°C and relative humidity up to 65%.				
GMO criteria	Product does not contain GMO				

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 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:	Ing. Jaroslava Líšková	 Kriváček 2663, 962 25 Hrdýňa IČO: 36 036 838, DIČ: 2020072307
Date:	24.10.2017	
Signature:		
Valid from:	23.01.2017	
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