

Označenie: **D-IMS-1/6.3** Názov: **Špecifikácie výrobkov** – **nové výrobky**

PRODUCT SPECIFICATION - WPC 80% DRIED WHEY PROTEIN CONCENTRATE 2.5

Producer	KOLIBA, a.s., Krivec 2663, 962 05 Hriňová, Sl	ovakia				
Factory code	SK 4-6-21 ES					
Distributor	KOLIBA Trade, s.r.o., Krivec 3057, 962 05 Hriňová, Slovakia					
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Name of product	WPC 80% Dried whey protein concentrate					
Product group	Dried whey product					
Way and scope of	WHEY protein concentrate manufactured from fr	esh sweet whey by				
processing	ultrafiltration and spray drying, packed.					
Sensory requirements	Colour: creamy-white					
	Appearance and consistence: free-flowing powder					
	Taste: typical neutral					
Physical and Chemical	Protein in dry matter min.80 %					
requirements	Moisture max.5,0%					
- internal regulation	Scorched particles max. disc B					
8	Insolubility index <0,1 ml					
	A 100 g of the mod	not:				
	Average nutritional data per 100 g of the prod	1734 kJ / 410 kcal				
	Energy	7,3 g				
	Fat	4,5 g				
	of which saturates	8,5 g				
	Carbohydrate	7,9 g				
	of which sugars					
	Protein 77,6 g Salt 0,38 g					
	Salt	0,36 g				
Microbiological	Food safety criteria : n c Salmonella : 5 0	absent in 25 g				
requirements -	Listeria monocytogenes 5 0	absent in 25 g				
Commission regulation (EU) No.1441/2007	Listeria monocytogenes 5 0	dosent in 25 g				
from 5th December	Criteria of process hygiene: n c	m M				
2007	Enterobacteriaceae 5 0	10 CFU/g				
2007	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 ran M = limit value of microorganisms in the determined	amount of the sample				
	M = limit value of microorganishis 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					
	15kg net.					
Minimum durability	2 years from production date					
Sales conditions	Wholesale and further processing					
Distribution conditions	Store, distribute and sell at the temperature up to +25 °C, ideally up to +20 °C					
and storage	±1°C and relative humidity up to 65%.					
GMO criteria	Product does not contain GMO					

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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
Molluses and products thereof		X	A. 1. 2.	X		X

LIST OF INPUT RAW MATERIALS, COMPONENTS AND PACKAGES

1. Input raw materials	Sweet <i>WHEY</i> 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	r - Provision of MP and MZ of SR No.06267/2006-SL	

Correctness of the data	Ing. Jaroslava Líšková	
control:		0.0
Date:	13.11.2017	Kotiba, as.
Signature:		Krivec 2663, 962 05 Hrijňová
Valid from:	23.01.2017	ICO: 36 036 838, DIC: 2020072307
The printed docum	nent must be signed, otherwise	s not valid!

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