	Document:	Issue: 1.1
	Product specification	**Date: 01.10.2024**
	Title:	**Material No.: 100110**
	Roller-dried milk powder 26%,	**Page: 1/3**

Origin:

AT
40130
EU

Product: Milk powder 26 % roller-dried, white-creamy and scaly powder (not lumping), produced by cow´s milk components without using unnatural additives. The powder provides a high quality source of fat, protein and carbohydrate for industrial food use, particularly for use in the manufacture of products in the chocolate, ice cream and confectionery industries.

	Criteria	Min.	Max.	Certificate	Method
Chemistry:	Water		4,0%	✓	ISO 5537
	Protein in FFTM (N x 6,38)	30,0%			ISO 8968
	Fat	26,0%		✓	ISO 1736
	free Fat	60,0%	90,0%	✓	GEA NIRO A10a
	Ash		6,5%	✓	VDLUFA Vol. VI C10.2
	Degree of purity	A	B	✓	ADPI 916:2002
	Bulk weight	300 g/l	490 g/l	✓	VDLUFA Vol. VI C26.4
	pH-value (10%)	6,2	6,8	✓	VDLUFA Vol. VI C8.2
	Inhibitors	neg.		✓	Testkit
Microbiology:	Total plate count		10.000cfu/g	✓	ISO 4833
	Enterobacteriaceae		10 cfu/g	✓	ISO 21528-2
	E. coli	neg. in 1,0g		✓	ISO 16649-2
	Yeasts		30 cfu/g	✓	ISO 21527-1
	Moulds		30 cfu/g	✓	ISO 21527-1
	coag. pos. Staph.		<10cfu/g	✓	ISO 6888-1
	Listeria monocytogenes	neg. in 125g		✓	ISO 11290-1
	Salmonella ssp.	neg. in 750g		✓	ISO 6579

		Norm / 100g
Nutrition:	Calorific value (kJ / kcal)	2016 / 482
	Protein (g)	25,2
Source: Bundeslebensmittelschlüssel 3.02	Carbohydrates (g)	35,1
	- therof sugar (lactose) (g)	35,1
	Fat (g)	26,2
	- thereof satured Fatty acids (g)	16,4
	Dietary fibre	0,0
	Sodium Chlorid (g)	0,94
	- thereof Sodium (g)	0,37
	Bread Units (BU)	2,9

Sensory:

Appearance:	homogeneous, white-yellowish
Odor:	pure, milky, typical for the product
Taste:	pure, milky, typical for the product
Consistency:	free flowing powder, without lumps

GMO: According to the current state of knowledge, the product in question complies with the currently applicable food law regulations on genetically modified food. Regulation (EC) No 1829/2003 / Regulation (EC) No 1830/2003. The article is not a genetically modified food and/or does not consist of food, additives or flavourings produced from genetically modified organisms. Exceptions to this are accidental or technically unavoidable contamination with genetically modified material up to a threshold value of 0.9% in relation to the individual ingredient.
The raw materials used for production, as well as the above-mentioned product, are neither genetically modified nor subject to labelling.

Prepared by:	St. Reiter	Checked by:	K. Wiesbauer	QA remark:	K. Wiesbauer	Released:	H. Rögl
Date:	01.10.2024	Date:	01.10.2024	Date:	01.10.2024	Date:	02.10.2024

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Declaration on allergenic ingredients according to LMIV, VO EU 1169/2011, Annex II

EU	Designation	Is contained in the product:		Cross-contamination possible:		Details of contents and sources of contamination
1	Gluten-containing cereals (incl. hybrid strains)					
1.1	Wheat	[x] No	[ ] Yes	[ ] Yes	[x] No	
1.2	Rye	[x] No	[ ] Yes	[ ] Yes	[x] No	
1.3	Barley	[x] No	[ ] Yes	[ ] Yes	[x] No	
1.4	Oats	[x] No	[ ] Yes	[ ] Yes	[x] No	
1.5	Spelt	[x] No	[ ] Yes	[ ] Yes	[x] No	
1.6	Kamut	[x] No	[ ] Yes	[ ] Yes	[x] No	
2	Crustaceans and crustacean products	[x] No	[ ] Yes	[ ] Yes	[x] No	
3	Eggs and egg products	[x] No	[ ] Yes	[ ] Yes	[x] No	
4	Fish and fish products	[x] No	[ ] Yes	[ ] Yes	[x] No	
5	Peanuts and peanut products	[x] No	[ ] Yes	[ ] Yes	[x] No	
6.0	Soya and soya products	[x] No	[ ] Yes	[ ] Yes	[x] No	
7	**Milk and milk products (incl. lactose)**	**[ ] No**	**[x] Yes**	**[x] Yes**	**[ ] No**	**Milk and milk products**
8	Edible nuts and edible nut products	[x] No	[ ] Yes	[ ] Yes	[x] No	
8.1	Almonds	[x] No	[ ] Yes	[ ] Yes	[x] No	
8.2	Hazelnuts	[x] No	[ ] Yes	[ ] Yes	[x] No	
8.3	Walnuts	[x] No	[ ] Yes	[ ] Yes	[x] No	
8.4	Cashew nuts	[x] No	[ ] Yes	[ ] Yes	[x] No	
8.5	Pecan nuts	[x] No	[ ] Yes	[ ] Yes	[x] No	
8.6	Brazil nuts	[x] No	[ ] Yes	[ ] Yes	[x] No	
8.7	Pistachios	[x] No	[ ] Yes	[ ] Yes	[x] No	
8.8	Macadamia nuts/Queensland nuts	[x] No	[ ] Yes	[ ] Yes	[x] No	
9.0	Celery and celery products	[x] No	[ ] Yes	[ ] Yes	[x] No	
10.0	Mustard and mustard products	[x] No	[ ] Yes	[ ] Yes	[x] No	
11.0	Sesame seeds and sesame seed products	[x] No	[ ] Yes	[ ] Yes	[x] No	
12.0	Sulphur dioxide and sulphites (E220-E228), the contents of which exceed 10 mg/kg or 10 ml/l	[x] No	[ ] Yes	[ ] Yes	[x] No	
13.0	Lupins and lupin products	[x] No	[ ] Yes	[ ] Yes	[x] No	
14.0	Molluscs and mollusc products	[x] No	[ ] Yes	[ ] Yes	[x] No	
Additional allergens						
21.0	Cocoa	[x] No	[ ] Yes	[ ] Yes	[x] No	
22.0	Glutamate (E620 to E625)	[x] No	[ ] Yes	[ ] Yes	[x] No	
23.0	Poultry	[x] No	[ ] Yes	[ ] Yes	[x] No	
24.0	Coriander	[x] No	[ ] Yes	[ ] Yes	[x] No	
25.0	Maize	[x] No	[ ] Yes	[ ] Yes	[x] No	
26.0	Pulses	[x] No	[ ] Yes	[ ] Yes	[x] No	
27.0	Beef	[x] No	[ ] Yes	[ ] Yes	[x] No	
28.0	Pork	[x] No	[ ] Yes	[ ] Yes	[x] No	
29.0	Carrots	[x] No	[ ] Yes	[ ] Yes	[x] No	

Declaration of additives subject to labelling:	Category (labelling, product marking)		Contained in the product		Type, precise designation, E-numbers
	1	Dye stuffs	[x] No	[ ] Yes	Quantity in mg/kg or ml/l
	2	Conservatives	[x] No	[ ] Yes	
	3	Antioxidants	[x] No	[ ] Yes	
	4	Flavour enhancers	[x] No	[ ] Yes	
	5	Sweeteners	[x] No	[ ] Yes	
	6	Wax	[x] No	[ ] Yes	
	7	Phosphates	[x] No	[ ] Yes	
	8	Sulphur	[x] No	[ ] Yes	
	9	Mono-sodium glutamate (MSG)	[x] No	[ ] Yes	
	10	Contains a natural source of phenylalanine	[ ] No	[x] Yes	

Radiation:

The product/raw material is treated with ionising radiation:	[ ] Yes	[x] No
The product/raw material contains ingredients which have been treated with ionising radiation:	[ ] Yes	[x] No

Product handling:

Transport conditions:	Tarpaulin or silo HGV
Storage conditions:	uncooled and dry
Best before date from production	6 months under proper storage conditions
Packaging:	Multifold paper bags with blue PE inlet 25kg, Big Bags or silo HGV
Application:	Suitable for human consumption. Determined as raw material, and for further processing in the food industry.

Traceability:

The product can be traced by means of the following labelling / identification:

- [ ] Article number
- [ ] Best before date
- [ ] Product code
- [x] Batch number
- [x] Customer order

The manufacturer / pre-supplier of the product confirms that the delivered goods comply with the applicable national and European foodstuffs regulations in terms of quality and declaration. Limit values and guide values for maximum amounts of residues (pesticides, environmental pollutants, antibiotics, radioactivity etc.) are strictly observed.

We furthermore confirm the completeness and correctness of the details given. This specification applies until further notice and replaces all previous issues.

The user is liable for complying with all legal requirements governing further processing.