



REVALA[®]

THE BEST QUALITY. NATURALLY.

ORIGIN of ESTONIA

Article I.	Specification	Valid from: 30.05.2011
MILKY 30		Version: 001 Page: 1 of 1

DESCRIPTION: Powder, homogeneous, well pulverised, light lumps easy scatter possible, mechanical dross inadmissible.

ANALITICAL PARAMETERS:

1. Organoleptic test:	Target value	Tolerance value	Method
Colour	White, bright creamy		
Taste and smell	Typical for pasteurized milk, odourless, without off taste and off flavour		
Texture	Fine, free-flowing powder, free from lumps		
2. Chemical-physical parameters:			
Moisture	3,5...4,0%	Max. 4,0%	IDF 26:2004
Fat content	0,8...1%	Max. 1,25%	IDF 9:2008 Rose-Gottlieb
Acidity	0,11...0,15%	Max.0,15%	ADPI916
Ash	7,5%	Max. 8,5%	Muffle oven, ashing at 550°
Lactose	54...56%	Min 54%	Enzymatic
Protein N x 6,38	30,0...30,5%	Min. 30 %	Kjeldahl
Burnt particles index	Disc A,B	Max. disc B	ADPI 916
Phosphatase	negative	-	
Antibiotics	negative	-	Delvotest SP
3. Microbiological parameters:			
Total plate count in 1g	<10000/g	max. 50000/g	ADPI 916
Moulds in 1g	<10/g	max 30/g	
Yeasts in 1g	<10/g	max 30/g	
Coliforms	absent/0,1g	-	ADPI 916
Escherichia coli	absent/0,1g	-	
Enterobacteriaceae	absent/0,1g	n=5 c=0 m=M=10	ISO 21528-1
Staphylococcus Aureus	absent/0,1g	n=5 c=2 m=10 M=100	
Listeria monocytogenes	absent/25g	absent/25g n=5 c=0	
Salmonella	absent/25g	absent/25g n=5 c=0	
4. Storage:	Preserve in clean environment under cool and dry conditions.		
5. Shelf-life	12 months		

The product does not contain additives, no neutralizers and free from antibiotics and inhibitory substances.

Product has been manufactured from the cow milk that was pasteurized for at least 15 seconds at 71,7°C or was subjected to a similar treatment.

“Milky 30” is used for production of dairy products, milk- based drinks, ice-cream, soups and sauces, biscuits, bakery, confectionary products etc.