



**REVALA**<sup>®</sup>

THE BEST QUALITY. NATURALLY.

ORIGIN of ESTONIA

<b>Article I.</b> <b>Specification</b> <b>SKIMMED MILKPOWDER</b> <b>SPRAY DRIED ADPI Extra Grade-</b> <b>Medium heat</b>	Valid from: 05/07/11 Version: 006    Page: 1 of 1
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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	Typic for pasteurized milk, odourless, strange tasteless		
<b>2. Chemical-physical parameters:</b>			
Moisture	3,7%	Max. 4,0%	IDF 26:2004
Fat content	1%	Max. 1,25%	IDF 9:2008 Rose-Gottlieb
Acidity %	<0,15	Max.0,15	ADPI916
Ash	7.5%	7,5 – 8,5%	Muffle oven, ashing at 550°
Lactose	51,5%	49 – 54%	Enzymatic
Protein N x 6,38	35%	34 – 36 %	Kjeldahl
WPNI	1,51 – 5,99 mg/g	1,51-5,99 mg-g	ADPI 916
Burnt particles index	Disc A, B	Max. disc B	ADPI 916
Solubility Index	<1 ml	Max 1,25 ml	ADPI 916
Phosphatase	negative	-	
Antibiotics	negative	-	Delvotest SP
<b>3. Microbiological parameters:</b>			
Total plate count in 1g	<10000/g	max. 50000/g	ADPI 916
Moulds in 1g	<10/g	max 30/g	EVS-ISO 7954:1999
Yeasts in 1g	<10/g	max 30/g	EVS-ISO 7954:1999
Bacillus Cereus spores	<1/g	max 50/g	Bacillus Cereus spores
Coliforms	absent/0,1g	-	ADPI 916
Escherichia coli	absent/0,1g	-	ISO 16649-2:2001
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	EVS-EN ISO 6888-1:2001/A1:2004
Listeria monocytogenes	absent/25g	absent/25g n=5 c=0	EVS-EN ISO 1190-1:2001/A1:2004
Salmonella	absent/25g	absent/25g n=5 c=0	EVS-EN ISO 6579-2003/Cor.1:2004/A1:2004
<b>4. Storage:</b>	Keep cool and dry place.		
<b>5. Shelf-life</b>	24 months		