



SM „MLEKPOL”

PRODUCT SPECIFICATION UHT Cream MARGE

Nr: SE-110.1

Edition number:3

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Sign of the plant	Producer:	Veterinary number:	Country of origin:
G	Spółdzielnia Mleczarska „MLEKPOL” w Grajewie, Oddział Zakład Produkcji Mleczarskiej w Grajewie ul. Elewatorska 13, 19-203 Grajewo	PL 20041601 WE	Poland
Z	Spółdzielnia Mleczarska „MLEKPOL” w Grajewie, Oddział Zakład Produkcji Mleczarskiej w Zambrowie ul. Polowa 8, 18-300 Zambrow	PL 20141601 WE	

Article description	Pasteurized cream with a fat content 10%, 12%, 36% is subjected to a process of homogenization and UHT sterilization system	Ingredients	10% fat	Cream, stabilizer: carrageenan
			12% fat	Cream, stabilizers – sodium phosphate E339 and carrageenan E407
			36% fat	Cream, stabilizer: carrageenan E407
Usage	For direct consumption and as a semi-finished product for the food industry. The MARGE brand intended for SANITEX Company.			
Allergens	Milk with lactose.			
GMO	The above mentioned product, in accordance with EC Regulations 1829/2003; 1830/2003, does not contain: - Genetically modified organisms, - derivatives of GMOs, - products created on the basis of genetically modified organisms.			

PARAMETER	ACCEPTABLE LEVEL			METHODOLOGY
	10% fat	12% fat	36% fat	
Type				-
Smell and taste	Pure milk, light taste of sterilization			Organoleptic assessment
Appearance	Uniform fluid			
Colour	Light cream to cream			
Consistence and structure	Uniform, slightly			
Fat content, %	10 ±1,5	12 ±1,5	36 ±2,5	According to the operating manual of the device or MB-DL-45
Acidity pH	6,4 – 7,2			MB-DL-46

Nutritional value in 100 ml					
Energy	Nutritional elements Tolerance limits according to EU guidelines	496 kJ /120 kcal	566 kJ /137 kcal	1415 kJ / 344 kcal	Derived from the data source
Fat		10 g	12 g	36 g	According to operating manual of the device or MB-DL-45
of which saturated fatty acids		6,0 g	8,0 g	23 g	ISO 15885
Carbohydrates		4,5 g	4,2 g	2,9 g	Derived from the data source
of which sugars		4,5 g	4,2 g	2,9 g	
Protein		2,9 g	3,0 g	2,0 g	According to operating manual of the device or PN-EN ISO 8968-3
Salt		0,20 g	0,15 g	0,16 g	Derived from the data source

PARAMETER	MAX. ACCEPTABLE LEVEL	METHODOLOGY	PARAMETER	MAX. ACCEPTABLE LEVEL	METHODOLOGY
Total bacteria count, cfu/0,1 ml after thermostatic test	≤ 10	IS-DL-06	Total pg/g of fat WHO-PCDD / F-TEQ	2,5	According to the EC No 1881/2006
			Total pg/g of fat WHO-PCDD / F-TEQ		
Listeria monocytogenes	m = M =100 cfu/ml c = 0, n = 5	EN/ISO 11290-2	Total ng/g of fat PCB28, PCB52, PCB101, PCB 138, PCB153, PCB18	40	
			Organochlorine and organophosphorus pesticides	According to the EC No 396/2005	
			Aflatoxin M1 µg/kg (raw milk)	0,05	According to the EC No 1881/2006
Lead mg/kg (raw milk)	0,02				



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Means of transport		In accordance with applicable law
Marking		In accordance with applicable law Marking of expiry date: dd.mm.yyyy
Food law aspects		The finished product has been produced in accordance with the requirements of the national and EU law.
Shelf life and storage conditions	10%, 12% fat	153 days at temperature not exceeding + 25 °C (not exceeding plus 25 °C)
	36% fat	123 days at temperature not exceeding + 25 °C (not exceeding plus 25 °C)
	10%, 12%, 36% fat	Store in a dry, clean, well-ventilated place, free from foreign odors, protected from pests. Storage at temperature not exceeding +25°C (not exceeding plus 25 °C)
	12%, 36% fat	Once opened, keep in cooling conditions and consume within 48 hours in cold conditions

Type	10% fat	12% fat	36% fat
Single packaging type	PS cup with Al lid, OPP film	Multi-layer carton	
		Edge/ HeliCap	
		white	red
Net weight / capacity [kg/l]	(10pc.x10ml) 0, 11	0,25 l	
Dimensions of single pack. (length, width, height [mm])	200 x 80 x 22	47,4 x 45,7 x 139,8	
Collective packaging type Net weight / capacity [kg/l]	Corrugated cardboard carton with print	Corrugated cardboard tray with print	
	2,0 l	4,5 l	
Dimensions of collective packaging (length, width, height [mm])	222 x 169 x 232	284 x 145 x 137	
Number of single packagings in collective packaging	20	18	
Number of single packagings per layer	440	342	
Number of single packagings per pallet	1760	2394	
Number of collective packagings per layer	22	19	
Number of collective packagings per pallet	88	133	
Net weight /capacity on pallet [kg/l]	176 l	598,5 l	
Maximum number of layers per pallet	4	7	
Dimensions of the pallet with the goods (length, width, height [m])	1,2 x 0,8 x 1,08	1,2 x 0,8 x 1,109	

Name and Surname	Function	Date and signature	
Developed by: Katarzyna Oldakowska	Quality Specialist	17.07.2015	Date and signature issuing
Approved by: Slawomir Olszewski	V-ce President of the Board for Technology and Production	20. 07. 2015	