



PRODUCT SPECIFICATION MARGE UHT Milk

Nr: SE-100.1

SM „MLEKPOL“

Edition number:2

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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

Article description	Pasteurized milk, fat content 0,5%; 2%; 3,2%, subjected to sterilization and aseptically packed in an aseptic cardboard packaging with Helicap-type cap.	Ingredients	Milk
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
	0,5% fat	2,0% fat	3,2% fat	
Type				-
Smell and taste	Typical for milk, without foreign aftertastes and odors			Organoleptic assessment
Appearance	Homogeneous liquid without separation of cream, slight separation of cream is acceptable at the end of storage period			
Colour	White with a shade of light cream			
Consistence and structure	Liquid			
Acidity pH	6,5 – 6,8			MB-DL-29
Density, g/ml	no less than 1,0300	no less than 1,0290	no less than 1,0280	MB-DL-28
Nutritional value in 100 ml				
Energy	160 kJ / 38 kcal	212 kJ / 50 kcal	253 kJ / 60 kcal	Derived from the data source
Fat	0,5 g	2,0 g	3,2 g	According to operating manual of the device or MB-DL-26
of which saturated fatty acids	0,3 g	1,2 g	2,0 g	ISO 15885: 2002
Carbohydrates	5,0 g	4,8 g	4,7 g	Derived from the data source
of which sugars	5,0 g	4,8 g	4,7 g	
Protein	3,3 g	3,3 g	3,2 g	According to operating manual of the device or PN-EN ISO 8968-3
Salt	0,17 g			Derived from the data source

PARAMETER	ACCEPTABLE LEVEL	METHODOLOGY	PARAMETER	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	5,5	
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: multi-layer carton, on the top of packaging 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	184 days at temperature not exceeding +25 °C (not exceeding plus 25 °C) Store in a dry, clean, well-ventilated place, free foreign odors, protected from pests. Storage at temperature not exceeding +25°C (not exceeding plus 25°C). Once opened, keep in cooling conditions and consume within 48 hours.

Single packaging type	Multi-layer carton with HeliCap			Number of single pack. per pallet	720
	Blue 0,5%	Green 2,0%	Red 3,2%		
Net weight / capacity [kg/l]	1 l			Net weight /capacity on pallet [kg/l]	720 l
Dimensions of single pack. (length, width, height [mm])	91 x 58 x 209			Maximum number of layers per pallet	5
Number of single pack. per layer	144			Dimensions of the pallet with the goods (length, width, height [m])	1,2 x 0,8 x 1,2

Name and Surname	Function	Date and signature	
Developed by: Katarzyna Oldakowska	Quality Specialist	06.03.2015	Date and signature issuing
Approved by: Sławomir Olszewski	V-ce President of the Board for Technology and Production	13.03.2015	