SM MLEKOVITA ul. Ludowa 122 18-200 Wysokie Mazowieckie, POLAND	**SPECIFICATION** **CHEF PRODUCTS** **CREAM AND YOGHURT** 1 kg, 3 kg, 5 kg	NUMBER: LF / 44 DATE: 07.05.2015 ISSUE: 1 PAGE: 1 PAGES: 3

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1. **NAME OF PRODUCT:** **THERMIZED CREAM *18% FAT***
THERMIZED CREAM *22% FAT*
NATURAL GREEK TYPE YOGHURT
NATURAL YOGHURT

2. GENERAL DESCRIPTION

Products for chefs are obtained from cow's milk or cream by fat centrifugation, pasteurized, homogenized and acidified by addition of lactic acid bacteria cultures or yoghurt cultures. Thermized cream is subjected to thermization process. After that, products are packed.

3. TECHNICAL REQUIREMENTS

3.1 Packaging and transport

3.1.1 Direct packaging of those products are polypropylene buckets, capacity 1 kg, 3 kg or 5kg. Direct packagings (weight 1 kg) are put into carton trays and then placed on the pallet. Direct packaging (weight 3 or 5 kg) are placed on the pallets without placing into carton trays. Direct packagings of yoghurt are allowed for packaging food products in accordance with Regulation (WE) 1935/2004.

3.1.2 Transport

Carried out only by means of transport which protect products from damage, contamination, at temperature +2°C to +8°C.
The transportation is authorized to transport foodstuffs and has valid sanitary documents.

3.2 Labeling

3.2.1 A direct packaging is marked with:

- Name of product,
- Name and address of the producer,
- Expiry date : „Best before:"; production code,
- Net weight
- Storage conditions
- Type of cream heat treatment: thermized,
- Oval veterinary sign: PL 20131601 WE,
- Fat content,
- **Cream ingredients 18%,22%: cream**, modified starch; stabiliser: pectins.
- **Natural Greek type yoghurt ingredients : milk; cream, milk powder**; cultures of yoghurt bacteria.
- **Natural yoghurt ingredients : milk**; **milk powder**; cultures of yoghurt bacteria.
- nutritional value in 100 g of product:

Cream 18% fat		**Cream 22% fat**		**Natural Greek type yoghurt**		**Natural yoghurt**	
Energy value	777 kJ/ 188 kcal	Energy value	918 kJ/ 222 kcal	Energy value	516 kJ/ 124 kcal	Energy value	267 kJ/ 64 kcal
Fat		Fat		Fat		Fat	
including saturated fatty acids	18 g 12 g	including saturated fatty acids	22 g 14 g	including saturated fatty acids	10 g 6,5 g	including saturated fatty acids	3,0 g 2,0 g
Carbohydrates	4,2 g	Carbohydrates	4,0 g	Carbohydrates	5,0 g	Carbohydrates	5,3 g
including sugar	4,2 g	including sugar	4,0 g	including sugar	5,0 g	including sugar	5,3 g
Protein	2,3 g	Protein	2,1 g	Protein	3,6 g	Protein	3,9 g
Salt	0,10 g	Salt	0,10 g	Salt	0,10 g	Salt	0,10 g

* The content of salt is a result of fact, that sodium is a natural milk component

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4. ORGANOLEPTIC, CHEMICAL AND MICROBIOLOGICAL REQUIREMENTS

Parameter	Requirements				Test method
	Cream 18% fat	Cream 22% fat	Natural Greek type yoghurt	Natural yoghurt	
Appearance	Dense, homogeneous, slight layer of whey is acceptable.				Organoleptic method
Colour	Uniform, light creamy to creamy				
Taste and smell	Pure, slightly sour, without strange aftertastes and smells				
Consistence	Uniform in entire mass, dense				
Fat, %	Standard:18 Tolerance : ± 3	Standard:22 Tolerance : ± 3	Standard:10 Tolerance : 9 - 11	Standard:3 Tolerance : ± 0,5	PN-ISO 2446
Protein ,%	Standard:2,3 Tolerance : ± 0,5	Standard:2,1 Tolerance : ± 0,5	Standard:3,6 Tolerance : ± 0,5	Standard:3,9 Tolerance : ± 0,5	Kjeldahl method
Carbohydrate ,%	Standard:4,2 Tolerance : ± 0,8	Standard:4,0 Tolerance : ± 0,8	Standard:5,0 Tolerance : ± 0,7	Standard:5,3 Tolerance : ± 0,7	The calculation method
Acidity pH	4,0 – 4,6		Standard: 4,5 Tolerance: 4,0-4,7	Standard: 4,5 Tolerance: min 3,9	Producer instruction
High pasteurization	effective				
Aflatoxin M1	max 0,050 µg/kg				
Heavy metals	Lead (Pb)- max 0,1 mg/kg According to Commision Regulation No 1881/2006 of 19 December 2006				
Pesticides	According to Regulations (WE) 396/2005 of 23 February 2005				
Dioxins Dioxins+PCB	Maximum sum of dioxins 2,5 pg/g fat, sum of dioxin + polychlorinated biphenyl max 5,5 pg/g fat According to Commision Regulation No 1881/2006 of 19 December 2006				
Antibiotics	unacceptable				Microbiological method
Coliform bacteria	< 10 cfu/ 1 g				PN-EN-ISO 4832
Coagulasopositive Staphylococcus	< 10 cfu/ 1 g				PN-EN ISO 6888
Salmonella	Absent in 25g				PN-EN ISO 6579
Listeria monocytogenes	Absent in 25g				PN-EN ISO 11290

5. Genetically modified organisms (GMO)

The provisions of Regulation (WE) 1829/2003 and Regulation 1830/2003 of European Parliament and Council on labeling, authorization and the traceability of food and feed products produced from genetically modified organisms, are kept and does not require any special labelling.

6. Ionising radiation

Products for chefs are not treated with ionising radiation and requires no special labelling in accordance to Regulation of the Minister of Health of 20 June 2007 (Journal of Laws from 6 July 2007 No. 121, item. 841) on food irradiation ionizing radiation.

7. STORAGE

Products for chefs should be stored in dry, clean, odorless warehouse, at temperature +2°C to +8°C, no longer than 30 days from production date.

8. Alergens

List of allergens in accordance to Regulations (UE) No 1169/2011	Presence		Possibility of cross contamination		Additional marking required	
	Yes	No	Yes	No	Yes	No
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and their derived products		x		x		x
Crustaceans and their derived products		x		x		x
Eggs and their derived products		x		x		x
Fishes and their derived products		x		x		x
Peanuts and their derived products		x		x		x
Nuts i.e. almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, Pistachio, Macadamia nuts and their derived products		x		x		x
Soybeans and their derived products		x		x		x
Milk and milk products (including lactose)	x		x		x	
Celery and its derived products		x		x		x
Mustard and its derived products		x		x		x
Sesame seeds and their derived products		x		x		x
Sulphur dioxide i sulphites at concentrations more than 10 mg/kg or 10mg/l expressed as SO_2		x		x		x
Lupine and its derived products		x		x		x
Shellfishes and their derived products		x		x		x