

PRODUCT SPECIFICATION

SV-JOG-EX

PRODUCT SPECIFICATION AND DISTRIBUTION METHODE

YOGHURT POWDER

ORGANOLEPTICAL QUALITY

| Title: | Yoghurt powder |
|---------------------|--|
| Appearance, colour: | Free flowing powder without lumps, uniform colour milky or creamy |
| Taste, odour: | Delicious – sour yoghurt taste, milky odour withour foreign odours |

PHYSICAL AND CHEMICAL QUALITY

| | Method | Limit |
|---------------------|--------------------------|-------------|
| Moisture: | Vacuum oven Metod 103°C | max. 5 % |
| Milkfat: | Roese -Gottlieb | max. 1,5% |
| Titratable acidity: | Titration as lactic acid | 180-450 °SH |
| Solubility: | ADPI | max. 2 ml |
| Scorched particles: | ADPI | Disk A/B |
| Ash: | 1h/550 °C | max. 9 % |
| Lactose: | HPLC | min. 36 % |
| Protein: | Kjedahl | min. 26 % |
| Inhibitors: | Delvotest/ Eclipse 50 | negative |

MICROBIOLOGICAL QUALITY

| | метно р | Nr.of samples | | Quantity per 1 g | |
|---------------------------|--------------------|---------------|---|---|--|
| | | n | C | m M | |
| Coli | ČSN ISO 4832-1 | 5 | 0 | ≤10 KTJ | |
| Bacteria, non-lactic only | ČSN EN ISO 4833-1 | 5 | 0 | $\leq 2.10^3 \mathrm{KTJ}$ | |
| Salmonella | ČSN EN ISO 6579-1 | 5 | 0 | 0/25 | |
| Staphylococcus Aureus | ČSN EN ISO 6888-1 | 5 | 2 | $\leq 10 \text{ KTJ} \qquad 10^2 \text{ KTJ}$ | |
| Yeasts and moulds | ČSN ISO 21527-1,2 | 5 | 0 | $\leq 10^2 \text{ KTJ}$ | |
| Listeria monocytogenes | ČSN EN ISO 11290-1 | 5 | 0 | 0/25 | |
| Enterobacteriaceae | ČSN ISO 21528-1 | 5 | 0 | ≤ 10 KTJ | |

HYGIENICS QUALITY

| Contamination | Max. quantity per mg/kg after reconstitution |
|--|--|
| Lead | 0,02 |
| Cadmium | 0,01 |
| Sum of dioxins (WHO-PCDD/F-TEQ) | 2,0 pg/g of fat |
| Sum of dio. and dio-like PCBS (WHO-PCDD/F-PCB-TEQ) | 4,0 pg/g of fat |
| Sur of PCB (ICES-6) | 40 ng/g fat |
| Aflatoxin M1 | 0,05 (μg) |
| Staphylococcal enterotoxins | Neg/25 |

PACKAGING, MARKING, STORAGE, TRANSPORT

Packaging: 25 kgs +-1%, multiply paperbags with poly-inner liner (high-temperature welded),bags closed by double-folding (ev.threads stitching) bags on clean nondamaged wooden EUR palettes covered by cardboard.

Storage: in clean, dry storage places, with temperature max. 24 °C and relative humidity to 70 %.

Marking: each bag is marked by label with: producer name, product name, production date, expiry date, netto weight.

Transport: by dry, clean trucks or containers without foreign odoures.

SHELFLIFE

| SHELFLIFE | | | | | | | |
|---|-----------------------|----------------------------------|-------------------|---|--|--|--|
| 12 month from production date (by 24 °C and 70 % relative humidity) | | | | | | | |
| | Appendix - specificat | ion part II. is an integral part | of this document. | | | | |
| Accepted by: | | | | | | | |
| Eligo a.s. | Elaborated: | Approved: | Valid since: | number of pages: | | | |
| Bláhova 308 | mof. | Brown | 01.10.2023 | 1 | | | |
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