



Lactoland

Member of the KRÜGER GROUP

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Date: 09.09.2022	Productspecification		PS.-Nr.: 3003805 Rev.: 1 Kd.-Nr. 38009	
Product:	Cream powder 75 %			
Article No.:	05/___	Kosher and Halal		
Taste / Colour:	white to pale yellow powder, with typical milky smell and taste, no added ingredients; made from fresh cow's milk			
Storage / Shelf life:	Cool ($\leq 25^{\circ} \text{C}$), dry ($\leq 65\%$ rel. humidity), light protected and far away from strong flavours, in the original packaging, min.9 months from production date.			
Packaging :	multiply paperbags with PE-liner 20 kg net, Big Bag up to 800 kg,			
			<i>typical</i>	<i>range / limit</i>
chemical analysis:	Fat (%)		75,0	$\pm 1,5$
	Moisture (%)			$\leq 2,5$
	Disc		A	max. B (15,0 mg)
	Minerals (%)		appr. 2,0	
	Lactose (%)		appr. 12,5	$\pm 2,0$
	Protein (%)		appr. 8,5	
	pH value		6,6	$\pm 0,2$
bacteriological analysis:	TBC	/g	≤ 10.000	≤ 20.000
	Enterobacteriaceae	/g		≤ 10
	E. coli	/g		negative
	Yeasts	/g	≤ 50	≤ 100
	Moulds	/g	≤ 50	≤ 100
	Salmonella	250g		negative
The product complies with the provisions of German law governing foodstuffs and its accompanying ordinances and the EEC rules.				
A labeling obligation in connection with the use of GMOs in accordance with the Regulations (EC) No 1829/2003 and 1830/2003 are not applicable				
The product is not irradiated and contains no ingredients treated with ionizing radiation				
Traceability according to Regulation (EC) No 178/2002 is guaranteed				
Date: 09.09.2022	QS:	<i>J. Alisch</i>		VER: