



# VM-21003-V39

## Product specification according to the legislation of EU

### Product Specification

Legal denomination :	Skimmed milk powder
Certification	Bio-EU certified Kiwa Certifiering AB SE-EKO-01
Commercial name :	Organic skimmed milk powder
Article :	VM-21003-V39
Commodity code for EU :	0402.1011 00

This is a preliminary product specification, not to be used as final product specification

### Typical composition

organic skimmed **milk** powder

### Delivery form

	EAN	Net weight
UC	7340161405300	0,500 KG
BOX	27340161405304	5,000 KG
Amount		0,5KG/UC
Amount per box/bag/each		10UC/BOX
Amount per pallet		72BOX/PAL
Order quantity 5 KG (or multiply of this)		

### Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O
BOX	Box	20-PAP

### Chemical limits

		Ref.Method
MOISTURE	max 4,50 %	IOCCC1(1952)
TOTAL FAT CONTENT	1,0 % + /- 0,5	IOCCC14(1972)

### Physical limits

		Ref.Method
BULK DENSITY (TAPPED X100)	0,50 - 0,57 g/cm <sup>3</sup>	IDF 134:2005
Dosage in hot water (g/200ml)	5 - 16	ACCORDING TO TASTE

### Microbiological limits

		Ref.Method
TOTAL PLATE COUNT (CC)	max 10.000/g	ISO4833
YEASTS	max 50/g	ISO7954
MOULDS	max 50/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/375g	ISO6579-1

Barry Callebaut works with the latest version of the ISO standard of the reference methods as can be found on the International Standard Organization

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### Microbiological limits

### Ref.Method

website <http://www.iso.org>

Alternative methods are also used place of the reference ISO standard after validation through the ISO 16140 scheme by an international recognized reference body (AOAC, Microval, AFNOR e.g.) and complimentary internal validation study on cocoa and chocolate matrices.

### Shelf life

18 Month (s) after production date under below recommended storage conditions

### Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	352 kcal	SUGARS (MONO+ DISACCHARIDES)	49,1 g
TOTAL FAT	1,0 g	DIETARY FIBRE	0,0 g
SATURATED#FATTY#ACID	0,6 g	TOTAL PROTEIN	35,0 g
AVAILABLE CARBOHYDRATES	49,1 g	SALT	0,93 g

RI = Reference Intake

### Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	OATS	0
LACTOSE	1	RYE	0
EGGS AND PRODUCTS THEREOF	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	0	WHEAT IN. SPELT, EX. GL. SYRUP	0
FISH (INCL. SQUID)	0	HYBRIDIZED STRAINS OF CEREALS	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	0
CELERY PRODUCTS	0	BRAZIL NUT*	0
PEANUTS*	0	CASHEW NUT*	0
FULLY REFINED PEANUT OIL/FAT	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	PECAN NUT*	0
MUSTARD PRODUCTS	0	PISTACHIO*	0
LUPIN	0	WALNUT*	0
MOLLUSCS (INCL. ABALONE)	0	F. REF. NUT OIL/FAT,EX. PEANUT	0

Legend : 1 = present 0 = absent

\*: excluding fully refined oil/fat

### Other substances of interest

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
CHICKEN	0	PILI NUT*	0
FRUCTOSE	0	SHEANUT*	0
MAIZE	0	HEARTNUT*	0
VANILLIN	0	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0

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### Other substances of interest

BUCKWHEAT	0	BUTTERNUT*	0
GLUTEN> 20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	0		

Legend : 1 = present 0 = absent

\*: excluding fully refined oil/fat

### Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	0
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Legend : 1 = suitable 0 = not suitable

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

### Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Recommended storage temperature: < 25 °C

### Kosher certification

Kosher : None

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