



## Quality Specifications Sheet

Identificación EP-53-01  
Revisión 00  
Hoja 1 de 3  
Fecha emisión 01/02/2015

Emitió: *Quality Manager*

Revisó: *Sales Manager*

Aprobó: *General Manager*

### PRODUCT

**DRY WHOLE MILK (26% FAT)**

### BRAND

**NOAL**

### SENSORY & LOGISTICS SPECIFICATIONS

#### ENGLISH

<i>Shape</i>	<i>Bag / Carton</i>
<i>Weight</i>	<i>400 g to 1000 g and 25kg.</i>
<i>Identification</i>	<i>Lot data printed on packaging line.</i>
<i>Packaging</i>	<i>400g to 1000g package: Primary: multilayer film. Secondary: cardboard case.  25kg package: Internal: plastic polyethylene bag, inert gas flushed. External: triple Kraft paper bag.</i>
<i>Consistency and texture</i>	<i>Homogeneous white-yellowish fine powder</i>
<i>Flavor</i>	<i>Characteristic of powder.</i>



## Quality Specifications Sheet

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### PRODUCT

**DRY WHOLE MILK (26% FAT)**

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### PHYSICOCHEMICAL SPECIFICATIONS

#### ENGLISH

*Ingredients: Pasteurized whole milk.*

<i>Humidity</i>	<i>&lt; 3,5%</i>
<i>Fat (absolute)</i>	<i>&gt;26%</i>
<i>Proteins</i>	<i>&gt;25%</i>
<i>Ashes</i>	<i>&lt; 7%</i>
<i>Titratable acidity</i>	<i>&lt; 18 ml [NaOH] 0,1N / 10g SNG</i>
<i>Solubility index</i>	<i>&lt; 1ml</i>
<i>Roasted particles</i>	<i>Disc B</i>
<i>Allergens*</i>	<i>Doesn't contain, except "Milk and milk products"</i>
<i>Preservation conditions</i>	<i>Keep in a cold and dry place, protected from light.</i>
<i>Shelf Life</i>	<i>18 months after packaging date</i>
<i>Preparation</i>	<i>For a glass of milk (200ml), mix two tablespoons of milk powder in 180ml of water.</i>
<b>Consumption advices</b>	<i>Once opened manage with perfectly clean utensils.</i>

\* The allergens include in the analysis are: buckwheat, celery, cereals containing gluten, wheat, eggs, fishes, crustacean shell-fish, lupine, mollusk, milk, mustard, nuts (tree), peanuts, sesame seed, soy (beans), sulphur dioxide and sulphites at concentration of more than 10mg/kg or 10mg/l expressed as SO<sub>2</sub>. It also includes all its by products, such as Barley, Kamut, Oats, Rye, Spelt or their hybridized strains; lysozyme; lactose; nut oil, almonds, Brazil nuts, Cashew, Hazelnut, Macadamia nut, Queensland nut, Pecan nut, Pistachio nut and Walnut.



# Quality Specifications Sheet

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Revisión 00  
Hoja 3 de 3  
Fecha emisión 01/02/2015

Emitió: *Quality Manager*

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## PRODUCT

DRY WHOLE MILK (26% FAT)

## BRAND

NOAL

### MICROBIOLOGICAL SPECIFICATIONS\*\*

#### ENGLISH

Microorganism	<i>n</i>	<i>c</i>	<i>m</i>	<i>M</i>
Aerobic mesophyll microorganisms	5	2	$3 \times 10^4$	$10^5$
Coliforms at 30°C	5	2	10	$10^2$
Coliforms at 45°C	5	2	<3	10
Staphylococcus Aureus CP	5	1	10	$10^2$
Salmonella spp.	10			Absence in 25 gr

*This product fulfills the GMC Resolution N° 82/93 of MERCOSUR Food Code*

### NUTRITIONAL VALUES PER 100g.

#### ENGLISH

Energy	492 kcal
Protein	25.2g
Fat	26g
Carbohydrate	39.2g
Dietary fiber	0g