



## HS GLOBAL PTE. LTD.

203 Hougang Street 21 #03-73 Singapore 530203

### FULL CREAM MILK POWDER

<b>General requirements</b>	
Manufacture	Full cream milk powder is made by evaporating and spray drying of milk.
<b>Organoleptic and physical-chemical indicators</b>	
Cosmetic standards of milk powder	Homogeneous sintered powder without any balls or impurities.
Color	White with a light creamy tint
Taste and flavor	Are typical for milk products without any foreign smell or taste.
Fat content, %	Min 26
Moisture content, %, not more than	4,0
Protein content in nonfat milk solids, %, not less than	34,0
Lactose content, %	48-54
Solubility index, sm <sup>3</sup> of primary sludge	not more than 0,1
Acidity, °T:	15-17
Purity group, not lower	I
<b>Microbial attributes</b>	
QMAFAnM, CFU/gr, not more than	1×10 <sup>4</sup>
Coliform Bacteria in 0.1gr of product	Not admissible
Pathogens:	
Salmonella in 25gr of product	Not admissible
Staphylococcus aureus in 1.0gr of product	Not admissible
Listeria monocytogenes in 25gr of product	Not admissible
<b>Safety profile</b>	
Lead, mg/kg, not more than	0,1
Arsenic, mg/kg, not more than	0,05
Cadmium, mg/kg, not more than	0.03
Azoque, mg/kg, not more than	0,005
Hexachlorocyclohexane (isomers) based on fat, mg/kg, not more than	1,25
DDT (dichloro-diphenyl-trichloroethane) and its metabolites based on fat, mg/kg, not more than	1,0
Cesium-137, Bq/kg, not more than	370
Strontium-90, Bq/kg	Not defined (not more than 200 for the Russian Federation)
Aflotoxin M1, mg/kg, not more than	0,0005
Laevomycesin (chloramphenicol), mg/kg	Not admissible (less than 0,0003)
Tetracycline group, mg/kg	Not admissible (less than 0,01)
Streptomycin, mg/kg	Not admissible (less than 0,2)
Penicillin, mg/kg	Not admissible (less than 0,004)
<b>Packaging and marking</b>	
Packaging	multilayer paper bags with polyethylene liners, net weight - 25kg
Shelf life	24 months
Storage conditions	at temperature from 0 to +20°C and relative air humidity up to 85%