



SM „MLEKPOL”

## PRODUCT SPECIFICATION UHT Cream MARGE

Nr: SE-110.1

Edition number:3

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Sign of the plant	Producer:	Veterinary number:	Country of origin:
G	Spółdzielnia Mleczarska „MLEKPOL” w Grajewie, Oddział Zakład Produkcji Mleczarskiej w Grajewie ul. Elewatorska 13, 19-203 Grajewo	PL 20041601 WE	Poland
Z	Spółdzielnia Mleczarska „MLEKPOL” w Grajewie, Oddział Zakład Produkcji Mleczarskiej w Zambrowie ul. Polowa 8, 18-300 Zambrów	PL 20141601 WE	

Article description	Pasteurized cream with a fat content 10%, 12%, 36% is subjected to a process of homogenization and UHT sterilization system	Ingredients	10% fat	Cream, stabilizer: carrageenan
			12% fat	Cream, stabilizers – sodium phosphate E339 and carrageenan E407
			36% fat	Cream, stabilizer: carrageenan E407
Usage	For direct consumption and as a semi-finished product for the food industry. The MARGE brand intended for SANITEX Company.			
Allergens	Milk with lactose.			
GMO	The above mentioned product, in accordance with EC Regulations 1829/2003; 1830/2003, does not contain: - Genetically modified organisms, -derivatives of GMOs, -products created on the basis of genetically modified organisms.			

PARAMETER	ACCEPTABLE LEVEL			METHODOLOGY
	10% fat	12% fat	36% fat	
Type				-
Smell and taste	Pure milk, light taste of sterilization			Organoleptic assessment
Appearance	Uniform fluid			
Colour	Light cream to cream			
Consistence and structure	Uniform, slightly			
Fat content, %	10 ±1,5	12 ±1,5	36 ±2,5	According to the operating manual of the device or MB-DL-45
Acidity pH	6,4 – 7,2			MB-DL-46

Nutritional value in 100 ml					
Energy	Nutritional elements Tolerance limits according to EU guidelines	496 kJ /120 kcal	566 kJ /137 kcal	1415 kJ / 344 kcal	Derived from the data source
Fat		10 g	12 g	36 g	According to operating manual of the device or MB-DL-45
of which saturated fatty acids		6,0 g	8,0 g	23 g	ISO 15885
Carbohydrates		4,5 g	4,2 g	2,9 g	Derived from the data source
of which sugars		4,5 g	4,2 g	2,9 g	
Protein		2,9 g	3,0 g	2,0 g	According to operating manual of the device or PN-EN ISO 8968-3
Salt		0,20 g	0,15 g	0,16 g	Derived from the data source

PARAMETER	MAX. ACCEPTABLE LEVEL	METHODOLOGY	PARAMETER	MAX. ACCEPTABLE LEVEL	METHODOLOGY
Total bacteria count, cfu/0,1 ml after thermostatic test	≤ 10	IS-DL-06	Total pg/g of fat WHO-PCDD / F-TEQ	2,5	According to the EC No 1881/2006
			Total pg/g of fat WHO-PCDD / F-TEQ		
Listeria monocytogenes	m = M =100 cfu/ml c = 0, n = 5	EN/ISO 11290-2	Total ng/g of fat PCB28, PCB52, PCB101, PCB 138, PCB153, PCB18	40	
			Organochlorine and organophosphorus pesticides	According to the EC No 396/2005	
			Aflatoxin M1 µg/kg (raw milk)	0,05	According to the EC No 1881/2006
Lead mg/kg (raw milk)	0,02				



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<b>Means of transport</b>		In accordance with applicable law
<b>Marking</b>		In accordance with applicable law Marking of expiry date: dd.mm.yyyy
<b>Food law aspects</b>		The finished product has been produced in accordance with the requirements of the national and EU law.
<b>Shelf life and storage conditions</b>	<b>10%, 12% fat</b>	153 days at temperature not exceeding + 25 °C (not exceeding plus 25 °C)
	<b>36% fat</b>	123 days at temperature not exceeding + 25 °C (not exceeding plus 25 °C)
	<b>10%, 12%, 36% fat</b>	Store in a dry, clean, well-ventilated place, free from foreign odors, protected from pests. Storage at temperature not exceeding +25°C (not exceeding plus 25 °C)
	<b>12%, 36% fat</b>	Once opened, keep in cooling conditions and consume within 48 hours in cold conditions

Type	10% fat	12% fat	36% fat
<b>Single packaging type</b>	PS cup with Al lid, OPP film	Multi-layer carton	
		Edge/ HeliCap	
		white	red
<b>Net weight / capacity [kg/l]</b>	(10pc.x10ml) 0, 11	0,25 l	
<b>Dimensions of single pack. (length, width, height [mm])</b>	200 x 80 x 22	47,4 x 45,7 x 139,8	
<b>Collective packaging type Net weight / capacity [kg/l]</b>	Corrugated cardboard carton with print	Corrugated cardboard tray with print	
	2,0 l	4,5 l	
<b>Dimensions of collective packaging (length, width, height [mm])</b>	222 x 169 x 232	284 x 145 x 137	
<b>Number of single packagings in collective packaging</b>	20	18	
<b>Number of single packagings per layer</b>	440	342	
<b>Number of single packagings per pallet</b>	1760	2394	
<b>Number of collective packagings per layer</b>	22	19	
<b>Number of collective packagings per pallet</b>	88	133	
<b>Net weight /capacity on pallet [kg/l]</b>	176 l	598,5 l	
<b>Maximum number of layers per pallet</b>	4	7	
<b>Dimensions of the pallet with the goods (length, width, height [m])</b>	1,2 x 0,8 x 1,08	1,2 x 0,8 x 1,109	

Name and Surname	Function	Date and signature	
Developed by: Katarzyna Oldakowska	Quality Specialist	17.07.2015	Date and signature issuing
Approved by: Slawomir Olszewski	V-ce President of the Board for Technology and Production	20. 07. 2015	