



SM MLEKOVITA
ul. Ludowa 122
18-200 Wysokie Mazowieckie, POLAND

SPECIFICATION

UHT CREAM

NUMBER: LF/04

DATE: 29.11.2019r.

ISSUE: 14

PAGE: 1 PAGES: 3

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29.11.2019

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DATE:

29.11.2019

1. NAME OF PRODUCT: UHT CREAM



2. GENERAL DESCRIPTION

UHT Cream is obtained from cow's milk by centrifugation and subjected the UHT sterilization process and addition of stabilizer and emulsifier and than aseptically packaged.

3. Packaging and transport

3.1. A direct packaging of UHT Cream is a carton which is made of multilayer laminate with aluminium foil of a capacity: 330 ml, 500 ml, 1 L or other. A direct packaging are placed on cardboard palettes.
A direct packaging are allowed for packaging food products in accordance with Regulation (WE) 1935/2004 (as amended).

3.2. Transport

Carried out only by means of transport which protect products from contamination, damage, at not more than +25°C. The transportation is authorized to transport foodstuffs and has valid sanitary documents.

3.3. Labeling

A direct packaging of UHT Cream is marked with:

- Name of product, Name and address of producer, Expiry date: „Best before: day, month, year”, Lot number,
- Net weight, Storage condition, Fat content, Veterinary sign in oval: PL 20131601 WE;
- Ingredients:
 - ✓ UHT Cream fat content 12% and 18%: cream, stabilizer: carrageenan; emulsifier: E471
 - ✓ UHT Cream fat content 30% and 36%: cream, milk protein, stabilizer: carrageenan
- Information on the package UHT Cream fat content 30% and 36%: „ UHT Cream fat content 30% and 36% before whipping must be colled to temperature from 6°C to 8°C by 12 hours. ”
- Nutritional value in 100 ml of UHT Cream:

	UHT Cream 12% fat content	UHT Cream 18% fat content	UHT Cream 30% fat content	UHT Cream 36% fat content
Energy value	555 kJ / 134 kcal	768 kJ / 186 kcal	1204 kJ / 292 kcal	1412 kJ / 343 kcal
Fat	12 g	18 g	30 g	36 g
including saturated fatty acids	7,8 g	11,7 g	20 g	23 g
Carbohydrates	3,8 g	3,6 g	3,2 g	2,7 g
including sugars	3,8 g	3,6 g	3,2 g	2,7 g
Protein	2,7 g	2,4 g	2,3 g	2,0 g
Salt	0,08 g*	0,08 g*	0,08 g*	0,08 g*

*The salt content is solely due to the presence of naturally occurring sodium.

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4. ORGANOLEPTIC, CHEMICAL AND MICROBIOLOGICAL REQUIREMENTS - UHT MILK

Parameters	Requirements				Testing methods
Appearance	Homogeneous liquid, no lint truncated cheesecake, slight sedimentation at the bottom of the packaging is allowed, a slightly adhesion of fat on the surface is allowed				Organoleptic method
Colour	Uniform, from light cream to cream				
Taste and smell	Clean, slightly sweet, appropriate for UHT Cream, without strange tastes and smells				
Consistence	Liquid, slightly viscous in case of UHT Cream fat content 30% and 36%				
Fat content, %	Standard: 12 Tolerance: ± 1,5	Standard: 18 Tolerance: ± 1,5	Standard: 30 Tolerance: ± 2,5	Standard: 36 Tolerance: ± 2,5	PN-ISO 2446
Protein content, %	Standard: 2,7 Tolerance: ± 0,4	Standard: 2,4 Tolerance: ± 0,4	Standard: 2,3 Tolerance: ± 0,3	Standard: 2,0 Tolerance: ± 0,3	
Carbohydrates content, %	Standard: 3,8 Tolerance: ± 0,6	Standard: 3,6 Tolerance: ± 0,5	Standard: 3,2 Tolerance: ± 0,5	Standard: 2,7 Tolerance: ± 0,4	
Acidity °SH pH	°SH max 7,0 pH min. 6,5				PN-78/A-86028
Antibiotics	Absent				
Aflatoxin M1	Max. 0,050 µg/kg				
Metals	Lead (Pb) - 0,02 mg/kg According to Commission Regulation No 1881/2006 of 19 December 2006 (as amended)				
Pesticides	According to Regulations (WE) 396/2005 of 23 February 2005 (as amended)				
Dioxins PCB	Maximum sum of dioxins 2,5 pg/g fat, sum of dioxin + polychlorinated biphenyl max. 5,5 pg/g fat sum of PCD28, PCD52, PCD101, PCD108, PCD180 max 40ng/g fat According to Commission Regulation No 1881/2006 of 19 December 2006(as amended)				
Total Plate Count after termostat test	No more than 10 in 0,1 ml				PN-EN ISO 4833
Enterobacteriaceae	< 1 cfu/g				PN-EN ISO 21528
Salmonella	Absent in 25 ml				PN-EN ISO 6579
Listeria monocytogenes	Absent in 25 ml				PN-EN ISO 11290

5. Genetically modified organisms (GMO)

Provisions of Regulations (WE) 1829/2003 and 1830/2003 of European Parliament and Council concern labeling permit and ability to track food and feed products produced from genetically modified organisms, they are met and product does not require any special labeling.

6. Ionising radiation

Provisions of Directives 1999/2 and Directives 1999/3 concern foodstuffs and food ingredients treated with ionizing radiation and ingredients of foodstuffs treated with ionizing radiation they are met and product does not require any special labeling.



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7. Alergens

List of allergens in accordance to Regulations (UE) no. 1169/2011	Presence		Possibility of cross contamination		Additional marking required	
	Yes	No	Yes	No	Yes	No
Cereals containing gluten i.e. wheat (in it spelt and khorasan wheat), rye, barley, oats or their hybridised strains and their derived products.		x		x		x
Crustaceans and their derived products		x		x		x
Eggs and their derived products		x		x		x
Fishes and their derived products		x		x		x
Peanuts and their derived products		x		x		x
Nuts i.e. almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, Pistachio, Macadamia nuts and their derived products		x		x		x
Soybeans and their derived products		x		x		x
Milk and milk products (including lactose)	x		x		x	
Celery and its derived products		x		x		x
Mustard and its derived products		x		x		x
Sesame seeds and their derived products		x		x		x
Sulphur dioxide i sulphites at concentrations more than 10 mg/kg or 10mg/l w expressed as SO ₂		x		x		x
Lupine and its derived products		x		x		x
Shellfishes and their derived products		x		x		x

8. STORAGE

UHT Cream should be stored in dry, clean, warehouse, no longer than 6 months from production date, at temperature below +25°C. After opening the carton should be stored under refrigerated conditions and no longer than 48 hours.