

Full Fat Regular Milk

1. Name of the raw materials: full-fat pasteurized cow's milk
2. Requirements for the organoleptic characteristics, chemical and microbiological

No.	Features	The quality parameters
1	Colour and appearance	Solid colour liquid, white to light cream
2	Smell and taste	Typical for pasteurized milk, without foreign odors
3	Fat content (%)	3,2 – 4,5 %
4	Density	≥ 1,0280
5	Pasteurization	Phosphatase absent
6	Acidity °SH	6,0 - 7,5
7	Acidity PH	6,6 - 6,8
8	Temperature °C	< 6 °C
9	Antibiotics, and other inhibitory substances	unacceptable

Other requirements of the signed agreement.

3. Medical requirements.

Compliance with Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004. laying down specific hygiene rules for food of animal origin.

4. Requirements for the transport.

Transportation is to meet the requirements of Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004. on the hygiene of foodstuffs.

5. Documents associated.

Attest of manufacturer for each batch, HDI Document, Document Meeting, copies of the certificates of quality.

Supplier agrees to comply with all the parameters and requirements contained in this specification.