

### **Liquid Whey Concentrate 18%**

1. Name of the raw materials: Sweet Whey.
2. Whey derived from the production of cheese rennet, later concentrated on evaporator.
3. Requirements for the organoleptic characteristics, chemical and microbiological

No.	Features	The quality parameters
1	Colour and appearance	Light cream-colored to slightly yellow liquid without mechanical impurities visible to the naked eye
2	Smell and taste	Fresh and pure scent with natural sweet salty taste without foreign odors
3	DM contents (%)	16,0-18,0 %
4	Fat content (%)	≤ 1.3 %
5	Density	1,0500-1,1200
6	Nitrites	absent
7	Nitrates	≤ 25,0mg/l
8	Acidity PH	6,0-6,5
9	Temperature °C	≤ 10°C
10	Total plate count	≤ 50 000 1000/ml

Other requirements of the signed agreement.

4. 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.

5. 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.

6. 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.