



Black Lion International
Dairy, your source of Life

PRODUCT INFORMATION SHEET

Pasteurized Liquid Skimmed Milk, Bulk

Product description

Pasteurized Liquid Skimmed Milk is produced from fresh pasteurized whole cow's milk.

Parameters by delivery*	Typical value	Specification
Dry matter	9,2 %	Min 9,0 %
pH	6,7	6,6 – 6,8
Titratable Acidity (% lactic acid)	0,15 %	0,17 % max.
Freezing Point	≤ -0,510 °C	≤ -0,510 °C
Antibiotics	absent	absent
Phosphatase (heating min. 15 sec at 72 °C)	negative	negative
Color	Homogeneous white, creamy liquid	
Taste and Odor	Fresh, authentic	
Temperature	4 °C	6° C max. at point of unloading

Parameters by monitoring**

Fat	0,05 %	Max. 0,1 %
Protein	3,5 %	3,2 min.
Standard plate count	< 10.000 cfu/g	30.000 cfu/g max.
Coliforms	< 10 cfu /g	< 50 cfu/g max.
Salmonella	absent / 25 g	absent / 25 g

Storage & Shelflife

Temperature	4 °C	6° C max. at point of unloading
Shelflife	5 days after dispatch, if transported and stored at less than 6° C	

Packaging

Bulk : truck	abt. 25.000 kg	
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Quality and assurance

The product is manufactured in accordance with international standards and guidelines. Each loading is marked to enable trace back.

* Parameters to be analyzed by producer and to be reported at delivery of the goods.

** Monitoring frequency on a monthly basis.