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100027981002

Valid from: **2014.10.02**

Valid to:

**Purchasing Specification
Raw Material**

Milk Full Cream Instant Powder 28% Fat INS322i

Status: **Approved**

Reason for new version

Vitamin A value adjustment

GENERAL DESCRIPTION

Instant Full Cream Milk Powder fortified with vitamin A and vitamin D3.

GENERAL REQUIREMENTS

Quality and Legislation

The raw material shall comply with applicable laws and regulations in the country of its destination or Codex Alimentarius, whichever is stricter, unless otherwise specified. If the purchaser has determined specific limits for its own needs, the strictest of the three shall apply.

Quality	Food grade The raw material must not contain any substances, materials or biological agents in amounts which may represent a risk to consumer health.	
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SENSORY REQUIREMENTS

Appearance as is	Absence of lumps with the exception of those which crumble easily
Color as is	White to yellowish, without scorched particles
Taste as is	Must be pure, i.e. neither tallow, nor stale, nor of caramel and must not have any other abnormal taste deviations.
Sample preparation	130 g powder in 900 mL water
Taste after preparation	Pure, i.e. neither tallowy, nor stale, nor of caramel and must not have any other abnormal taste deviations.

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In addition to the limits set by local legislation or Codex Alimentarius, Nestlé has determined specific limits for its own needs. Where applicable these are listed below.

Quantitative

Parameter	Minimum	Maximum	Target	Comments
Moisture		3.1 g/100g		Max. 2.7 g/100g Oven Max. 3.1 g/100 g Karl Fischer
Acidity	45 °SH	52 °SH		15% Solution
Crude proteins	23.6 g/100g			N factor: 6,38
Fat content	28.2 g/100g			
Ash, total	4.5 g/100g	6.1 g/100g		
Vitamin A (retinol equivalent)	2,000 IUA/100g	3,000 IUA/100g		
Vitamin D3 (Cholecalciferol)	400 IUD/100g	800 IUD/100g		
Fat separation				After standing 1 hour, no separation
Miscibility				Max 2 @ 20 °C / Max 1 @ 40°C
Solubility index		0.5 ml		ADPI
Wettability				Max 90 seconds @ 20 °C / Max 40 seconds @ 40°C
White specks		3		@ 40°C

Qualitative

Parameter	Comments

Sieve Test - No foreign matter, no residue

State of dissolution: max. 3 @20°C; max. 2 @40°C

ADDITIVES

In addition to the limits set by local legislation or Codex Alimentarius, Nestlé has determined specific limits for its own needs. Where applicable these are listed below.

Parameter	Minimum	Maximum	Requirement	Comments
Additives			Absent	Except soy lecithin INS3221



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CONTAMINANTS

In addition to the limits set by local legislation or Codex Alimentarius, Nestlé has determined specific limits for its own needs. Where applicable these are listed below.

Parameter	Maximum	Requirement	Comments
Aluminum	10 mg/kg		
Arsenic	0.1 mg/kg		
Cadmium	0.05 mg/kg		
Lead	0.2 mg/kg		
Mercury	0.05 mg/kg		
Nitrate	100 mg/kg		
Nitrite	5 mg/kg		
Radioactivity		According to applicable local legislation of destination of country, in the absence of such legislation, conform to Codex Alimentarius standards	
Antibiotics			MRLs (maximum residue limits) according to regulations, or non- detectable by reference method for non-authorized antibiotics.
Cyanuric acid	2.5 ppm(m)		
Hormones		According to applicable local legislation of destination of country, in the absence of such legislation, conform to Codex Alimentarius standards	
Melamine	2.5 ppm(m)		
Pesticides			According to applicable local legislation of destination of country, in the absence of such legislation, conform to Codex Alimentarius standards
Aflatoxin M1	4 µg/kg		

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The expression of microbiological quality criteria is based upon that recommended by "The International Commission on Microbiological Specification for Foods" where:

n = Number of samples

c = Maximum number of samples greater than or equal to m and less than M

m = Microbiological limit that:

- in a 2 class plan separates good from defective quality;
- in a 3 class plan separates good from marginally acceptable quality.

M = Microbiological limit that:

- in a 3 class plan separates marginally acceptable from unacceptable quality;
- in a 2 class plan M may be assimilated to m.

Contaminant Microorganisms

Parameter	n	c	m	M	Comments
Aerobic mesophilic microorganisms	5	0	3,000 /g		Per lot of maximum 8 hours uninterrupted production
Bacillus cereus	5	0	100 /g		
Enterobacteriaceae	5	0	0 /g		Per lot of maximum 8 hours uninterrupted production
Staphylococcus aureus/Staphylococci coagulase positive	5	0	100 /g		Per lot of maximum 24 hours uninterrupted production
Salmonella	8	0	0 /25g		Per lot of maximum 8 hours uninterrupted production.

PACKAGING, STORAGE & TRANSPORTATION

Use only Packaging Materials for food ingredients which are compliant to relevant food contact regulations/international standards.

Upon request, the vendor must provide a certificate of compliance to the food contact regulations for all food ingredient packaging materials.

Parameter	Requirement	Comments
Packaging	Use only contact packaging materials approved for food use in the country of destination Impervious to moisture Impervious to air Impervious to light	

Minimum shelf life from manufacturing date	Storage conditions	Comments
	In a dry place At ambient temperature	



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ANALYTICAL METHODS

Analytical methods

Analytical methods are available on request