

	Document Type FORM	QC. 03.401
	TITLE: COMMERCIAL WHOLEMILK 28.5% GRADE A 50LB BAG	DOCUMENT NUMBER

Ingredient: Milk

#401

Product Analysis:

Milk Fat	28.5% Minimum
Moisture	3.0% Maximum
Scorched Particles	Maximum B- Pad, (15gm)
Average % Protein	25.10%
Odor and Flavor	Sweet, Slightly Cooked
Titratable Acidity	0.15% Maximum

Packaging: 50lb **Red** Labeled bags

Lab Samples Requirements:

- Fill ¾ of the sample bag
- Date sample pulled
- Julian code date
- Sub Lot #
- Low Heat W/M 28.5%
- 100 Bags per Lot
- Commercial

Government Standard: Pasteurized Milk Ordinance and USDA Approved

Shelf Life: 6 Months

Microbiological Analysis:

Coliform	10/gm Maximum
Aerobic Plate Count	10,000/gm Maximum
Salmonella	Negative/1500gm
Listeria	Negative
E. Coli	Negative
Yeast/Mold	100/g Maximum
Antibiotics	Negative

Coded on 50 lb Bags

- Julian Code Date
- Year
- WM.. 28.5%
- Lot #
- Bag #

Load Set-up

50 lb Red labeled bags, 50 bags per pallet, and 100 bags per lot. Use large cardboard slip sheets on pallets, 900 bags per load, Maximum 2 loads per code and Lots 1-9 or 18
 Note: Can go higher on Lot #s or finish pallet and go to new code

Use Container check list

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocatoria No. 007-2012 del Contingente Arancelario Ordinario de Productos Lacteos Correspondiente al 2012 and for delivery between June 14, 2012 to December 31, 2012

ORIGINATION DATE: 11/3/09	PRIOR REVISION DATE: 11/3/09	CURRENT REVISION DATE: 1/01/01	APPROVAL: Rick Earp	PAGE 1 of 1
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