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| | | Valid from: 2014.03.17 Valid to: 9999.03.17 |
| Skimmed milk Powder Kosher 25 kg Status: Working | | |

| | |
|------------------------|--------------|
| Replaces specification | 100000974508 |
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GENERAL DESCRIPTION

Skimmed milk powder, that can be from medium or high heat treated milk, which is then dried by atomization. Derived from cows' milk.

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. | Only lactose is allowed for protein standardization. The lactose used for standardization is not made from bleached whey and does not contain any substances which are not allowed for Infant Nutrition (e.g. annatto). |
| Legal | Must conform to the food legislation of the country of destination | |

Certificate requirements


| | | |
|----------------------|--|--|
| Certificate required | ZZCertificate of analysis ZZCertificate of origin ZZTo be supplied for each batch code | |
|----------------------|--|--|

INTENDED USE

| | | |
|----------------------------|---|--|
| Most critical product type | Infant nutrition | |
| Relevant process | Used in products made by dry mixing without any further heat processing | |

COMPOSITION

| |
|---------------------|
| Component |
| Milk Skimmed Powder |

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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 in color without scorched particles |
| Taste as is | Must be pure, i.e. neither tallowy, nor stale, nor of caramel and must not have any other abnormal taste deviations. The taste must also be controlled in a 10% reconstitution. |

PHYSICAL-CHEMICAL REQUIREMENTS

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 | | 4 g/100g | | Oven method |
| Acidity | | 0,15 %(m) | | ADPI, as lactic acid |
| Crude proteins | 35 g/100g | | | Según COVENIN 1481:2001 |
| Fat content | | 1,25 g/100g | | |

Qualitative

| Parameter | Comments |
|--------------------|---|
| Foreign material | Free from (state of the art) |
| Impurities | Free from (state of the art) |
| Scorched particles | Max. disk B (scorched particles ADPI on 25 g) |
| Coloring matters | Absent, conform to Codex Alimentarius standards |

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 | |

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 | 2,5 mg/kg | | |
| Arsenic | 0,03 mg/kg | | |
| Cadmium | 0,05 mg/kg | | |
| Lead | 2,5 mg/kg | | |
| Mercury | 0,005 mg/kg | | |
| Nitrate | 5 mg/kg | | |

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|---------------|-------------|--|--|
| Nitrite | 150 mg/100g | | |
| Antibiotics | | | ausente |
| Cyanuric acid | 2,5 ppm(m) | | |
| Melamine | 2,5 ppm(m) | | |
| Pesticides | | | Ausente |
| Aflatoxin M1 | 4 µg/kg | | The indicated limit is based on Codex norm for liquid milk. Local legislation, which can be stricter, has to be respected. |

MICROBIOLOGICAL REQUIREMENTS

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 | 1 | 0 | 1.000 /g | | COVENIN 1481:2001 |
| Enterobacteriaceae | 1 | 0 | 10 /g | | M.I 33.001 |
| Staphylococcus aureus/Staphylococci coagulase positive | 1 | 0 | 100 /g | | Según COVENIN 1481:2001 |
| Salmonella | 1 | 0 | 0 /25g | | |

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 air Impervious to light Impervious to moisture | Packaging of this product must conform to the specialized Nestlé requirements for strippable packaging. Full details are available on request. |

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| Minimum shelf life from manufacturing date | Storage conditions | Comments |
|--|--|----------|
| | Do not store over 30 ° C (86 ° F) In a dry place Do not store over 70 % RH | |

ANALYTICAL METHODS

| | | |
|--------------------|---|--|
| Analytical methods | Analytical methods are available on request | |
|--------------------|---|--|