

## 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 3/4 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

weet U.S., Inc.

Use Container check list

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocateria 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:

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Rick Earp