



PRODUCT SPECIFICATION
EVAPORATED MILK 7,5%

General information

Ingredients	Milk, stabilizers E332, E339
Combined Nomenclature Code	04029110
Country of origin	EUROPE

Organoleptic characteristics

Colour	Natural milk colour with creamy tone
Consistence	Homogeneous, typical for evaporated milk. Allowed some sediment on the inner surface of the tin
Flavour and odour	Saltish and sweetish, typical for sterilized milk, free of foreign taste or odour

Physical and chemical parameters

Fat (not less than)	7,5%
Total solids (not less than)	25,0%
Non-fat milk solids (not less than)	17,5%
Titratable acidity (no more than)	50°T
pH	6,3-6,6
Pharmacologically active substances	not exceeding limits set in Regulation (EU) No 37/2010
Contaminants	not exceeding values fixed in Regulations (EC) No 1881/2006, (EC) No 396/2005
Physical hazard	no foreign impurities that may cause health risk to the consumer

Microbiological criteria

Commercial sterility	no visible defects or signs of spoilage after incubation at a temperature of 30°C for 15 days
Total plate count, 1g	absent
Coliforms, 1g	absent
Listeria monocytogenes, 25g	absent
Salmonella, 25g	absent
S.aureus, 1g	absent

Energy value, kJ/kcal	554 / 133
Fat, g	7,6
of them:	
- saturated fatty acids	5,20
- monounsaturated fatty acids	1,99
- polyunsaturated fatty acids	0,19
- trans fats	0,16
Carbohydrates, g	9,6
of them:	
- sugars	9,6
- polyols	0
- starch	0
Fiber, g	0
Protein, g	6,5
Sodium, g	0,119
Salt (equivalent: Na×2,5), g	0,30



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GMO

Product does not contain GMO, is not produced from GMO and does not contain any ingredients, produced from GMO.

Allergens

1. Cereals containing gluten and products thereof	-
2. Crustaceans and products thereof	-
3. Eggs and products thereof	-
4. Fish and products thereof	-
5. Peanuts and products thereof	-
6. Soybeans and products thereof	-
7. Milk and products thereof (including lactose)	+
8. Nuts and products thereof	-
9. Celery and products thereof	-
10. Mustard and products thereof	-
11. Sesame seeds and product thereof	-
12. Sulphur dioxide and sulphites	-
13. Lupin and products thereof	-
14. Molluscs and products thereof	-
- doesn't present;	+ present in the product

Consumption and use

Shake the can well before opening!

The product is ready to use. Use for coffee, cocoa, tea or as a component in the manufacture of foodstuff.

Not suitable for people intolerant to milk and milk products.

Packing

320 g	Tin cans. 48 cans in corrugated cardboard boxes or 12/6 cans in polyethylene package.
410 g	Tin cans. 48 cans in corrugated cardboard boxes or 12/6 cans in polyethylene package.
	Tin cans with easy-open lids. 48 cans in corrugated cardboard boxes, 12/6 cans in polyethylene package.

Shelf life and storage conditions

Humidity not up 85%.

Shelf life: 12 months at temperatures between 2°C and 25°C.

18 months at temperatures between 2°C and 15°C.

After opening keep refrigerated and use within 3 days.

Covered transport without prejudice to the storage conditions.

Legal compliance

Product is manufactured in accordance with LST 1940, certified systems FSSC 22000 (HACCP), ISO 9001, ISO 14001. Conforms to the Republic of Lithuania, European Union and Customs Union legal requirements.

For products placed on the market or labelled prior to the last change made in this specification, some information on the packaging may differ from the present specification, until the stock of the products are exhausted.