

		Datum	25.07.14.
	HACCP documentation	Verzija	1.1
	Product description	Dok.	OP-06
		Stranica	1 od 2

Product name: **UHT milk 3,5% fat**

1. Product trade name

UHT 3,5% fat (1 l)

2. Type of product

UHT milk

3. Ingredients

Standardized sterilized full fat **milk** 3,5%

4. Nutrition information

	in 100 g
Energy	266 kJ 64 kcal
Fat	3,5 g
of which saturated fatty acids	2,2 g
Carbohydrates	4,6 g
Of which sugars	4,6 g
Protein	3,4 g
Salt	0,10 g

5. Allergens

Milk and dairy products (including lactose)

6. General Quality terms

Sensory properties

Appearance	Uniform liquid without lumps
Color	Non transparent milky white
Odour	Milky
Flavor	Milky

Chemical / physical

	Ideal value	Tolerance range
% fat	3,5	3,5 - 3,55
% protein	3,4	3,25 - 3,5
pH	6,6	6,5-6,7

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	<table><tr><th colspan="3">Microbiological</th></tr><tr><td>After thermostating at 35 ° C. for 5 days</td><td>methods</td><td>cfu / ml</td></tr><tr><td>Aerobic mesophilic bacteria</td><td>BAS EN ISO 4833:2006</td><td>< 1</td></tr><tr><td>Sulphite reducing clostridia</td><td>BAS ISO 15213 : 2008</td><td>< 1</td></tr></table>	Microbiological			After thermostating at 35 ° C. for 5 days	methods	cfu / ml	Aerobic mesophilic bacteria	BAS EN ISO 4833:2006	< 1	Sulphite reducing clostridia	BAS ISO 15213 : 2008	< 1
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7. Packaging	Multilayer (cardboard/Al Tetrapak) packaging of 1 l, Transport Packaging - cardboard boxes - 12 units (12 l)												
8. Handling instructions (on the package)	After opening keep refrigerated on temperature from +2°C to +8°C and use within 3-4 days												
9. Shelf life	180 days												
10. Conditions of storage / transport	On temperature from 4°C to 24°C												
11. Purpose	Product contains lactose												
12. Production treatment	Standardization, sterilization at 140 ° C for 2 seconds, cooling and filling under aseptic conditions												
13. Information about the legal requirements	The product is in accordance with the relevant legal requirements of Bosnia and Herzegovina & EU												
14. Certificates	IFS Food Version 6, Halal												
15. Producer	Meggle BH d.o.o., Grabeška 34, 77000 Bihać, Country of origin: Bosna i Hercegovina												

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/Quality control/

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