



**VM-50001-V39**

**Product specification according to the legislation of EU**

### Product Specification

**Legal denomination :** Skimmed milk powder  
**Commercial name :** Fine Granulated Skimmed Milk  
**Article :** VM-50001-V39  
**Alternative article number :** 75363  
**Commodity code for EU :** 0402.1011 00

This is a preliminary product specification, not to be used as final product specification

### Typical composition

skimmed **milk** powder

### Delivery form

	<b>EAN</b>	<b>Net weight</b>
UC	7350022393400	0,500 KG
BOX	7350022399396	5,000 KG

Amount 0,5KG/UC  
Amount per box/bag/each 10UC/BOX  
Amount per pallet 72BOX/PAL  
Order quantity 5 KG (or multiply of this)

### Packaging information

<b>Packaging unit</b>	<b>Packaging material</b>	<b>Identification code</b>
UC	Bag	07-O
BOX	Box	20-PAP

### Chemical limits

		<b>Ref.Method</b>
MOISTURE	max 4,50 %	IOCCC1(1952)
TOTAL FAT CONTENT	1,0 % +/- 0,5	IOCCC14(1972)

### Physical limits

		<b>Ref.Method</b>
BULK DENSITY (TAPPED X100)	0,48 - 0,57 g/cm <sup>3</sup>	IDF 134:2005

### Microbiological limits

		<b>Ref.Method</b>
TOTAL PLATE COUNT (CC)	max 10.000/g	ISO4833
YEASTS	max 50/g	ISO7954
MOULDS	max 50/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/375g	ISO6579-1

Barry Callebaut works with the latest version of the ISO standard of the reference methods as can be found on the International Standard Organization website <http://www.iso.org>

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**Microbiological limits**

**Ref.Method**

Alternative methods are also used place of the reference ISO standard after validation through the ISO 16140 scheme by an international recognized reference body (AOAC, Microval, AFNOR e.g.) and complimentary internal validation study on cocoa and chocolate matrices.

**Shelf life**

18 Month (s) after production date under below recommended storage conditions

**Nutritional data for 100g (by calculation based on literature data)**

ENERGY VALUE	357 kcal	SUGARS (MONO+ DISACCHARIDES)	54,0 g
TOTAL FAT	1,0 g	DIETARY FIBRE	0,0 g
SATURATED#FATTY#ACID	0,8 g	TOTAL PROTEIN	33,0 g
AVAILABLE CARBOHYDRATES	54,0 g	SALT	1,00 g

RI = Reference Intake

**Allergens: presence as ingredient or through cross contact on production line**

MILK PRODUCTS (EXCL. LACTITOL)	1	OATS	0
LACTOSE	1	RYE	0
EGGS AND PRODUCTS THEREOF	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	0	WHEAT IN. SPELT, EX. GL. SYRUP	0
FISH (INCL. SQUID)	0	HYBRIDIZED STRAINS OF CEREALS	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	0
CELERY PRODUCTS	0	BRAZIL NUT*	0
PEANUTS*	0	CASHEW NUT*	0
FULLY REFINED PEANUT OIL/FAT	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	PECAN NUT*	0
MUSTARD PRODUCTS	0	PISTACHIO*	0
LUPIN	0	WALNUT*	0
MOLLUSCS (INCL. ABALONE)	0	F. REF. NUT OIL/FAT,EX. PEANUT	0

Legend : 1 = present 0 = absent

\*: excluding fully refined oil/fat

**Other substances of interest**

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
CHICKEN	0	PILI NUT*	0
FRUCTOSE	0	SHEANUT*	0
MAIZE	0	HEARTNUT*	0
VANILLIN	0	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0

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**Other substances of interest**

GLUTEN > 20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	0		

Legend : 1 = present 0 = absent

\*: excluding fully refined oil/fat

**Dietary suitability information**

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	0
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Legend : 1 = suitable 0 = not suitable

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

**Storage conditions**

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Recommended storage temperature: < 25 °C

**Kosher certification**

**Kosher** : None

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