

Dana Dairy Group

Evaporated Milk (Animal Fat)

Manufactured by certified systems ISO 9001, ISO 14001, ISO 22000 (HACCP) in accordance with Regulations (EC) 853/2004 (EC) 853/2004, Directive 2001/114/EC. Labelled by EU identification mark LT 18-01P EB.

Organoleptic characteristics	
Colour	Light cream with light drab tone
Consistence	Creamy
Flavour and odour	Saltish and sweetish, typical for sterilised milk
Physical and chemical analysis	
Total solids (not less than)	25 %
Non-fat milk solids (not less than)	17,5 %
Proteins (not less than)	6,7 %
Titration acidity (not more than)	0,45%
Microbiological criteria	
	<i>After incubation at a temperature of 30 °C for 15 days</i>
Plate count/ 0,1 ml	≤ 10
Antibiotic residues	negative
Aflatoxins (M1)	0,05 µg/kg
Pharmacologically active substances	Not exceeding the limits set in Regulation 37/2010/EC
Combined total of residues of all substances	Not exceeding a value fixed in Regulations EC
Average nutrition values /100g	
Fat	7,5 g
Proteins	6,7 g
Carbohydrates	10,2 g
Energy	132 kcal / 553 kJ

Packing:

In common cans: 290 g or 410 g (48 cans per box or 12 cans per polyethylene package).

Shelf life: 12 month

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