



PRODUCT SPECIFICATION

CARAMELIZED SWEETENED CONDENSED MILK VEGETABLE FAT FILLED 8%Producer **UAB "Marijampolės pieno konservai"**

Kauno g. 114

Phone: +370 343 98450

Date of last review

2015-11-23

LT-68108

Fax: +370 343 98431

Identification mark

LT 18-01 P EB

Marijampolė

mpk@milk.lt

Prepared by

Quality Manager B. Marcinkevičienė

Lithuania

www.milk.lt

Approved by

Head of Quality Department D. Piepolienė

General information

Ingredients	Skimmed milk 47%, sugar 45%, palm oil 8%, stabilizers (E407, E332, E339), emulsifiers (E471, soy lecithin), cream flavouring
Combined Nomenclature Code	19019099
Country of origin	Lithuania

Organoleptic characteristics

Colour	From brownish to brown. In packing center colour could be a little brighter
Consistence	Homogeneous, spreadable. During storage may occur some sugar crystals
Flavour and odour	Sweet and typical for milk caramel

Physical and chemical parameters

Fat (not less than)	8%
Total solids (not less than)	73%
Sugar (not less than)	45%
Non-fat milk solids (not less than)	20%
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

Total plate count, cfu/g	≤ 10 000
Yeast, cfu/g	< 10
Mould, cfu/g	< 10
Coliforms, 1g	not detected
Listeria monocytogenes, 25g	not detected
Salmonella, 25g	not detected
S.aureus, cfu/g	< 10

Average nutritional and energy values per 100 g

Energy value, kJ/kcal	1364 / 323
Fat, g	8,0
- saturated fatty acids	3,82
- monounsaturated fatty acids	3,11
- polyunsaturated fatty acids	0,59
- trans fats	0,00
Carbohydrates, g	56,0
- sugars	56,0
- polyols	0
- starch	0
Fiber, g	0
Protein, g	6,8
Sodium, g	0,200
Salt (equivalent: Na×2,5), g	0,50

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GMO

Product does not contain GMO, is not 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

The product is ready to use.

Use directly or as an ingredient in confectionery.

Not suitable for people intolerant to milk and milk products, soybeans and products thereof.

Packing

385 g / Tin cans. 48/24 cans in corrugated cardboard boxes or 12/6 cans in polyethylene package.

397 g Tin cans with easy-open lids. 48/24 cans in corrugated cardboard boxes, 12/6 cans in polyethylene package.

1 kg Tin cans/tin cans with easy-open lids. 24/12 cans in corrugated cardboard boxes or 6 cans in polyethylene package.

Shelf life and storage conditions

Humidity not up 85%.

Shelf life: 6 months at temperatures between 0°C and 25°C.

Transportation

Covered transport without prejudice to the storage conditions.

Legal compliance

Product is manufactured in accordance with LST 1942, certified systems FSSC 22000 (HACCP), ISO 9001, ISO 14001. Conforms to the Republic of Lithuania, European Union and Customs Union legal requirements.

Transition periods

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.