

PRODUCT SPECIFICATION **EVAPORATED MILK 8,1%**

Producer UAB "Marijampolės pieno konservai" Kauno g. 114 Phone: +370 343 98450 Date of last review LT-68108 Fax: +370 343 98431 Identification mari Marijampolė mpk@milk.lt Prepared by

Lithuania

www.milk.lt

Date of last review Identification mark
Prepared by Approved by

2023-11-07 LT 18-01 P EB Quality Manager V.Paliokienė

Head of Quality Department D.Piepolienė

General informat	tion_		
Ingredients		Milk, stabilizers E332, E339, E407	
Combined Nomenklature Code		04029130	
Country of origin		Lithuania	
Organoleptic cha	<u>ıracteristics</u>		
Colour		Natural milk colour with creamy tone	
Consistence		Homogeneous, typical for evaporated milk. Allowed some sediment on the inner surface of the ti	
Flavour and odour		Saltish and sweetish, typical for sterilized milk, free of foreign taste or odour	
Physical and che	mical parameters		
Fat (not less than)	8,1%	
Total solids (not less than)		26,0%	
Non-fat milk solic	ds (not less than)	17,9%	
Protein (not less	than)	6,5%	
Titratable acidity	(no more than)	50°T	
pH		6,2-6,5	
Pharmacologicall	y active substances	not exceeding limits set in Regulation (EU) No 37/2010	
Contaminants		not exceeding values fixed in Regulations (EC) No 2023/915, (EC) No 396/2005	
Physical hazard		no foreign impurities that may cause health risk to the consumer	
		no visible defects or signs of spoilage after incubation at a temperature of 30°C for 15 days	
Microbiological of Commercial steri	lity	no visible defects or signs of spoilage after incubation at a temperature of 30°C for 15 days absent	
Commercial steri	lity		
Commercial steri	, 1g	absent	
Commercial steri Total plate count Coliforms, 1g Listeria monocyto	, 1g	absent absent	
Commercial steri Total plate count Coliforms, 1g	, 1g	absent absent absent	
Commercial steri Total plate count Coliforms, 1g Listeria monocyte Salmonella, 25g S.aureus, 1g	, 1g	absent absent absent absent	
Commercial steri Total plate count Coliforms, 1g Listeria monocyte Salmonella, 25g S.aureus, 1g	ogenes, 25g	absent absent absent absent	
Commercial steri Total plate count Coliforms, 1g Listeria monocyte Salmonella, 25g S.aureus, 1g Average nutrition Energy value, kJ/l	ogenes, 25g	absent absent absent absent absent absent	
Commercial steri Total plate count Coliforms, 1g Listeria monocyte Salmonella, 25g S.aureus, 1g Average nutrition Energy value, kJ/l	ogenes, 25g	absent absent absent absent absent absent 583/140	
Commercial steri Total plate count Coliforms, 1g Listeria monocyte Salmonella, 25g S.aureus, 1g Average nutritio Energy value, kJ/l Fat, g	nal and energy values per 100 g kcal - saturated fatty acids	absent absent absent absent absent absent 583/140 8,1	
Commercial steri Total plate count Coliforms, 1g Listeria monocyte Salmonella, 25g S.aureus, 1g Average nutrition Energy value, kJ/l	nal and energy values per 100 g kcal - saturated fatty acids	absent absent absent absent absent absent 583/ 140 8,1 5,41	
Commercial steri Total plate count Coliforms, 1g Listeria monocyte Salmonella, 25g S.aureus, 1g Average nutritio Energy value, kJ/l Fat, g	nal and energy values per 100 q kcal - saturated fatty acids - monounsaturated fatty acids	absent absent absent absent absent 583/140 8,1 5,41 2,20	
Commercial steri Total plate count Coliforms, 1g Listeria monocyte Salmonella, 25g S.aureus, 1g Average nutritio Energy value, kJ/l Fat, g	nal and energy values per 100 g kcal - saturated fatty acids - monounsaturated fatty acids - polyunsaturated fatty acids - trans fats	absent absent absent absent absent absent 583/ 140 8,1 5,41 2,20 0,26	
Commercial steri Total plate count Coliforms, 1g Listeria monocyte Salmonella, 25g S.aureus, 1g Average nutrition Energy value, kJ/l Fat, g of them:	nal and energy values per 100 g kcal - saturated fatty acids - monounsaturated fatty acids - polyunsaturated fatty acids - trans fats	absent absent absent absent absent 583/ 140 8,1 5,41 2,20 0,26 0,23	
Commercial steri Total plate count Coliforms, 1g Listeria monocyte Salmonella, 25g S.aureus, 1g Average nutrition Energy value, kJ/l Fat, g of them:	nal and energy values per 100 g kcal - saturated fatty acids - monounsaturated fatty acids - polyunsaturated fatty acids - trans fats	absent absent absent absent absent 583/140 8,1 5,41 2,20 0,26 0,23 9,8	
Commercial steri Total plate count Coliforms, 1g Listeria monocyte Salmonella, 25g S.aureus, 1g Average nutrition Energy value, kJ/l Fat, g of them: Carbohydrates, g	nal and energy values per 100 g kcal - saturated fatty acids - monounsaturated fatty acids - polyunsaturated fatty acids - trans fats - sugars	absent absent absent absent absent 583/140 8,1 5,41 2,20 0,26 0,23 9,8 9,8	
Commercial steri Total plate count Coliforms, 1g Listeria monocyte Salmonella, 25g S.aureus, 1g Average nutrition Energy value, kJ/l Fat, g of them: Carbohydrates, g of them:	nal and energy values per 100 g kcal - saturated fatty acids - monounsaturated fatty acids - polyunsaturated fatty acids - trans fats - sugars - polyols	absent absent absent absent absent 583/140 8,1 5,41 2,20 0,26 0,23 9,8 9,8 0	
Commercial steri Total plate count Coliforms, 1g Listeria monocyte Salmonella, 25g S.aureus, 1g Average nutrition Energy value, kJ/l Fat, g of them: Carbohydrates, g	nal and energy values per 100 g kcal - saturated fatty acids - monounsaturated fatty acids - polyunsaturated fatty acids - trans fats - sugars - polyols	absent absent absent absent absent 583/ 140 8,1 5,41 2,20 0,26 0,23 9,8 9,8 0 0	
Commercial steri Total plate count Coliforms, 1g Listeria monocyte Salmonella, 25g S.aureus, 1g Average nutrition Energy value, kJ/l Fat, g of them: Carbohydrates, g of them: Fiber, g Protein, g	nal and energy values per 100 g kcal - saturated fatty acids - monounsaturated fatty acids - polyunsaturated fatty acids - trans fats - sugars - polyols	absent absent absent absent absent 583/140 8,1 5,41 2,20 0,26 0,23 9,8 9,8 0 0	
Commercial steri Total plate count Coliforms, 1g Listeria monocyte Salmonella, 25g S.aureus, 1g Average nutrition Energy value, kJ/l Fat, g of them: Carbohydrates, g of them:	nal and energy values per 100 q kcal - saturated fatty acids - monounsaturated fatty acids - polyunsaturated fatty acids - trans fats - sugars - polyols - starch	absent absent absent absent absent 583/140 8,1 5,41 2,20 0,26 0,23 9,8 9,8 0 0 0 0 6,8	
Commercial steri Total plate count Coliforms, 1g Listeria monocyte Salmonella, 25g S.aureus, 1g Average nutrition Energy value, kJ/l Fat, g of them: Carbohydrates, g of them: Fiber, g Protein, g Sodium, g	nal and energy values per 100 q kcal - saturated fatty acids - monounsaturated fatty acids - polyunsaturated fatty acids - trans fats - sugars - polyols - starch	absent absent absent absent 583/140 8,1 5,41 2,20 0,26 0,23 9,8 9,8 0 0 0 0 6,8	



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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		

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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.

<u>Packing</u>

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.

Transportation

Covered transport without prejudice to the storage conditions.

Legal compliance

Product is manufactured in accordance with LST 1940, certified systems FSSC 22000 (HACCP), 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.

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