

## Product Quality Specification

**1. Name of product: PolseroProtein 45****2. Purpose:** food component**3. Origin:** Poland**4. Organoleptic requirements:**

No.	Tested parameters	Requirements	Test method
1.	Color	Homogeneous, white to creamy	Instruction for procedure while carrying out the organoleptic analysis of powdered products
2.	Consistence	Loose and uniform powder, possibly slight lumping dispersing under pressure	
3.	Taste and smell	Charakteristic of the product	
4.	Mechanical contamination	Inadmissible, acceptable burnt particles according to the AB formula	PN-78/A-86030

**5. Physical and chemical requirements:**

No.	Tested parameters	Requirements	Test method
1.	Schorched particles	Disk A/B	PN-78/A-86030
2.	Moisture max. %	5,0	PN-78/A-86030
3.	Fat content, max. %	2,0	PN-78/A-86030
4.	Lactose, %	43,0	PN-78/A-86030
5.	Protein content on dry mass, % min.	45,0	AOAC 976.05:2000
6.	Solubility (cm <sup>3</sup> ), max.	0,5	PN-78/A-86030
7.	ph	6,5-6,8	PN-78/A-86030
8.	Content of metals, mg/kg not higher than	Commission Regulation (EU) 1881/2006 of 19 december 2006 years	
9.	Antibiotics:	Absence	Test Penzym 100
10.	Dioxins, not higher than	Commission Regulation (EU) 1881/2006 of 19 december 2006 years	
11.	Aflatoxin M1, not higher than	Commission Regulation (EU) 1881/2006 of 19 december 2006 years	
12.	Pesticides	According to Regulation 396/2005	

**6. Nutritive value in 100 g of the product:**

Calorific value	1527 kJ / 364 kcal
Fat	1,8 g
Carbohydrates	44,0 g
Protein	43,0 g

## 7. Microbiological requirements

1.	Total plate count in 1 g ,max	30.000	PN-93/A-86034
2.	Coli	Absent in 0,1 g	PN-93/A-86034
3.	Salmonella	Absent in 25 g	PN-EN-ISO 6579
4.	Listeria monocytogenes	Absent in 25 g	PN-EN ISO11290-1
5.	Staphylococcus aureus count	<10 cfu/1g	PN-EN ISO 6888-1
6.	Enterobacteriaceae	<10 cfu/1g	PN-EN ISO 21528-1

## 8. Packaging

Clean undamaged white 4-ply paper bags goose necked with poly innerliner .

## 9. Commercial form

25 kg bags, 20 kg bags.

## 10. Labeling

As per the currently applicable ordinance.

## 11. Storage

In dry, clean and airy stores with temperatures not higher than 20 °C and humidity max. 75%.

## 12. Best before date

Maximum 12 months after the date of production.

## 13. Delivery documents

Certificate of Quality and Analysis, The Trade Document for Milk Products, Packing List are attached to each delivery.