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1. OBJECTIVE AND SCOPE

To describe the properties and characteristics of the instant whole milk powder fortified with vitamins A and D manufactured at the industrial plant Lácteos La Ramada S.A, located in Franck, Santa Fe Province for Interfood Americas SA

2. DEFINITIONS

LEPI 26% with vitamins A and D: Instant whole milk powder with minimum milk fat contents at 26%, fortified with the addition of a premix of vitamins A and D on fluid milk.

3. RESPONSIBILITIES

Under the responsibility of	Actions
Quality Control Division	<ul style="list-style-type: none"> Keep the present document updated and verify its effectiveness Report any modifications to the present document


4. DEVELOPMENT

4.1 Description:

This product has been obtained from the evaporation of standardized milk fat, with additives with premix of vitamins A and D in concentration defined in this document, which is fit for human consumption thanks to proper technological processes, with the addition of lecithin added as emulsifier in a proportion of 5g/kg.

4.2 Organoleptic characteristics

	Name	Position	Signature	Date
Author	María Laura Pacheco	Quality Control Analyst		
Revision	Augusto Labath	Head of Quality Control		
Approval	Francisco Mingorance	Plant Manager		

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Uniform powder with no lumps; white to yellow color; typical odor and taste; not rancid; similar to fluid milk; free from foreign substances.

4.3 Composition: Ingredients: standardized pasteurized fluid milk, food additives: vitamins A and D, soy lecithin(INS322(i)) as emulsifier, with no inhibitors or neutralizing substances.


4.3.1 Dosage of vitamins:

1600-3200 U.I Vitamin A / 100 g powder

320-480 I.U. Vitamin D / 100 g powder

4.4 Technical characteristics

Physical and chemical aspects		
Fixed parameters	Specifications	Method of analysis
Humidity	Maximum 3,50%	NIR - Infraxact
Fat	Minimum at 26,0 %	NIR – Infraxact
Total Proteins	Minimum 24,5%	NIR – Infraxact
Proteins / Non Fat Solids	Minimum 34,0%	NIR – Infraxact
Ash	Maximum 7%	NIR - Infraxact
Tritatable acidity	Maximum 17,00 ml of NaOH 0,1 N/10g of SNG	FIL IDF 86: 1981
Insolubility index	Maximum 1,00 ml	FIL IDF 129 A: 1988
Scorched particle content	Maximum Disc "B"	ADPI 916: 1990
Wettability	Maximum 60 sec	FIL 87:1979
Dispersability	Maximum 85% w/W	FIL 87:1979

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Microbiological aspects		
Fixed parameters	Specifications	Method of analysis
Mesophile aerobic ufc / g	n=5 c=2 m=30.000 M=100.000	FIL IDF 100 B: 1991
Coliform at 30°C ufc/ g	n=5 c=2 m=10 M=100	FIL IDF 73 B: 1998 – Part 1
Coliform at 45°C / g	n=5 c=2 m<3 M=10	APHA 1992 (Cap. 24)
Staphylococcus aureus / g	n=5 c=1 m=10 M=100	APHA 1992 (Cap. 33)
Salmonella / 25 g	n=10 c=0 m=0	ISO 6785 - IDF 93: 2001


4.5 Preservation conditions: Store in original packaging in a cool (<25°), dark and dry place (<70%HR).

4.6 Shelf life:

- **Big Bag:** 6 months
- **25kg bags with no modified atmosphere:** 12 months
- **25 Kg bags with modified atmosphere:** 18 months.
- **Bilaminated aluminium softpack with modified atmosphere:** 18 months.

4.7 Packaging:

- **BIG BAG:** Inside: three-layered virgin low-density polyethylene liner, non-translucent black color; fit for human consumption. Outside: 100% virgin polypropylene stitching with anti-UV additives.
- **Bags for 25kg:** primary packaging consisting of first-use polyethylene bags on the inside, covered by Kraft paper bags, not stitched, printed or not, with mechanical resistance and great heat shrink capacity. Manufactured with materials fit to be used in the food industry.

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- Bilaminated aluminium softpack manufactured with materials fit to be used in the food industry: contents inside a printed cardboard box, packed in corrugated cardboard boxes, several formats available according to presentation.

Net weight	Boxes per unit
400 grams	24 boxes
500 grams	24 boxes
800 grams	12 boxes
1000 grams	10 boxes

4.8 Products

BRAND	RNPA
PERLA	21-104906

5. DOCUMENTS AND ASSOCIATED RECORDS

Not applicable.

6. FILE HISTORY

Name	Date	Revision	Motive
Ma.Laura Pacheco	25/11/2014	00	Drafting of new document