



# Product Specification

## Brand Name



## MICRONIZED

## Product

Milk Calcium Micronized

Spray Tower 2

## Producer

Sachsenmilch Leppersdorf GmbH  
An den Breiten  
01454 Leppersdorf  
Germany

## Sales description\*

Whey Product (contains Milk Calcium)  
\* according to German "Milk Product Regulation" (Milcherzeugnisverordnung)

## Ingredients

100% Whey Product (contains Milk Calcium)

## Sensory characteristics (Powder)

Appearance	white
Odour	pure, typical
Taste	pure, typical

## Quality characteristics

Chemical / physical	limit value	units	method	interval**
pH-value in 10% solution	6,50-7,20		VDLUFA MB Bd. VI, C 8.2	batch
Protein content	< 4,00	%	DIN EN ISO 8968-1	batch
Total lactose content	≤ 10,00	%	DIN 10344	batch
Total ash content	≥ 80,00	%	calculated value	batch
Calcium content	24,0-30,0	%	DIN ISO 12081	batch
Loss on drying (102°C)	≤ 4,50	%	DIN 10453	batch
Nitrate content	≤ 25	mg/kg	§64 LFGB L 01.00-79/1	batch
Nitrite content	≤ 3	mg/kg	§64 LFGB L 01.00-79/1	batch
Microbiological	limit value	units	method	interval**
Total plate count (aerobic)	≤ 10.000	cfu/g	DIN EN ISO 4833	batch
Yeasts and mould	≤ 50	cfu/g	ISO 7954	batch
Coliforms	0	cfu/g	ISO 4831	batch
Escherichia coli	0	cfu/g	DIN ISO 16649-2	batch
Enterobacteriaceae	≤ 10	cfu/g	ISO 21528-2	batch
Aerobic thermophilic spore formers	≤ 1.500	cfu/g	MB Bd. VI, M7.17.2	batch
Salmonella spp.	negative	/50g	DIN EN ISO 6579	batch
Listeria spp.	negative	/25g	DIN EN ISO 11290-1	batch
Coagulase-positive staphylococci	negative	/g	DIN EN ISO 6888-2	batch
Sulfite-reducing clostridia	< 10	cfu/g	ISO 15213	batch

\*\*Monitoring: No analysis per batch but analysis at regular intervals.

## Declaration

Identification mark



Allergens

contains milk and products thereof (including lactose)

Batch-Format

Batch: BYYMMDDN

B=Batch, YYMMDD=production date, N=number of batch: in electronic data processing 100 instead of 1 is used (see documents such as CoA)

BB/PPP MMMMM

B=number of bag, P=number of pallet, M=material number

## Intended use/ intended customers

Ingredient for food

Ingredient for infant and follow-on nutrition: intended use for Wet Mix application with heat treatment (pasteurization)

ISO 22000-Certification

✓

Halal-Certification

✓

Kosher-Certification

✓

## Packaging

Packed in 20 kg multilayer paper bags, palletized and shrink wrapped.

Customer specific packaging solutions on request.

All of our one-way pallets are heat treated according to ISPM15/IPPC requirements.

## Shelf life, Storage, Transport

Shelf life from production date:

729 days

Store in a cool, dry and clean environment in originally sealed packaging at temperatures below 25°C and at a relative humidity below 65% without exposure to sunlight.

The storage area has to be free from off-odours and other contaminants.

The products have to be dispatched and stored in a way that they are protected against any contamination and unfavorable influence.

## Conformance with legal requirements

The product complies in all respects with the provisions of applicable German and EC food regulations.

Traceability is ensured according to Article 18 of Commission Regulation (EC) No 178/2002.

Our production site produces according to HACCP which is certified by ISO 22000-Standard.

According to article 5 of Regulation (EC) No. 853/2004 and annex II Part I of Regulation (EC) No. 853/2004 an identification mark is labelled on the packaging.

## Product origin

Produced at Sachsenmilch Leppersdorf GmbH in Germany.

Raw materials used for dry milk-, whey-, milk protein- and lactose products originate from European Union.

Raw milk used for dry milk-, whey-, milk protein- and lactose products originates from Germany and adjoining EU countries.

## Raw milk

Regularly tested for pesticides, heavy metals, dioxin- and mycotoxin contaminations according to German and EU food regulations.

## GMO

Unternehmensgruppe Theo Müller GmbH & Co KG does neither use genetically modified raw materials nor raw materials derived from genetically modified materials in accordance with EC Regulation 1829/2003 and EC Regulation 1830/2003.

In addition we do not use genetically modifying processes.

## Radioactivity

On basis of regular external analysis we can confirm that the value of radioactivity in our dry milk-, whey-, milk protein- and lactose products is in conformance with the current German and EC food regulations.



Milk & Whey Ingredients

The product specification is subject to the general terms and conditions of Sachsenmilch Leppersdorf GmbH.