

# PARTLY SKIMMED MILK POWDER



**DESCRIPTION** Milk powder preparation for whitening coffee or other instant beverages.

**INGREDIENTS** Skimmed milk powder, whole cow's milk powder.

**PRODUCT ORIGIN** EU (Spain).

**SHELF LIFE** Minimum 36 months from production date.

**USE INSTRUCTIONS** Tear the notch, mix 20g of product with 200ml of hot instant drink, stir and consume.

**STORAGE CONDITION AND CONSERVATION** Store in a cool, dry place away from direct light.

## PACKAGING

**Net weight:** 20g / 75g

**Gross weight:** 22g / 80g

**Material:** Polyester (12 µm) / Aluminium (9 µm) / Polyethylene LD (40 µm).

**Colour:** Pantone 4725C. Texts in black.

## TRACEABILITY

Batch, DOP and BBE information marked on sachet one side sealing.

**Batch:** operator code+ julian calendar day+ (c+yy+xxx)

**Date of production (DOP):** mm+ yy

**Best Before End (BBE):** mm+ yy

## PHYSICO-CHEMICAL CRITERIA

| Ash   | Moisture | Aflatoxina M1 | Lead (Pb)   | Chrome (Cr) | Melamine  |
|-------|----------|---------------|-------------|-------------|-----------|
| 7,63% | <4%      | < 0,5 µg/ Kg  | <0,02 mg/kg | <0,10 ppm   | 2,5 mg/kg |

## ORGANOLEPTIC CHARACTERISTICS

**Texture:** Powder

**Flavor:** Characteristic

**Smell:** Characteristic

**Colour:** Ivory white

## MICROBIOLOGICAL CRITERIA

**Salmonella spp:** Absence in 25 g

**Listeria monocytogenes:** Absence in 25 g

**Staphylococcus:** Coagulase positives < 100 cfu/g

**Enterobacteriaceae:** < 10 cfu/g

**Clostridium botulinum:** Absence in 25 g

**Total aerobios:** < 104 cfu/g

**Staphylococcus aureus:** < 10 cfu/g

## NUTRITION DECLARATION

|                           | 100 g              |
|---------------------------|--------------------|
| <b>Energy</b>             | 1585 kJ / 374 kcal |
| <b>Fat</b>                | 4.0 g              |
| <b>of which saturates</b> | 2.8 g              |
| <b>Carbohydrates</b>      | 50.9 g             |
| <b>of which sugars</b>    | 50.8 g             |
| <b>Fibre</b>              | 0 g                |
| <b>Protein</b>            | 34.1 g             |
| <b>Salt (Sodium)</b>      | 0.92 g (0.37 g)    |

## ALLERGEN DECLARATION

|   |   |
|---|---|
| Cereals containing gluten and products thereof                | Celery and products thereof   |
| Crustaceans and products thereof                              | Mustard and products thereof  |
| Eggs and products thereof                                     | Sesame and products thereof   |
| Fish and products thereof                                     | Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2. |
| Peanuts and products thereof                                  | Lupin and products thereof  |
| Soybeans and products thereof                                 | Molluscs and products thereof   |
| <input checked="" type="checkbox"/> Milk and products thereof | <input checked="" type="checkbox"/> Contain allergen  |
| <input checked="" type="checkbox"/> Nuts and products thereof | <input type="checkbox"/> May contain traces   |

## APPLICABLE LEGISLATION

Product complies with the applicable European Regulations and CODEX guidelines on food safety.

| Review | Date    | Modification                 | Approved by               |
|--------|---------|------------------------------|---------------------------|
| 2      | 07/2023 | Updating of technical sheets | Dept. Product development |

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Jomipsa has management systems in place that are certified by Bureau Veritas in accordance with the requirements of the following Standards:

**ISO9001** - Quality Management Systems

**ISO 14001** - Environmental Management Systems

**FSSC 22000** - Food Safety Management Systems