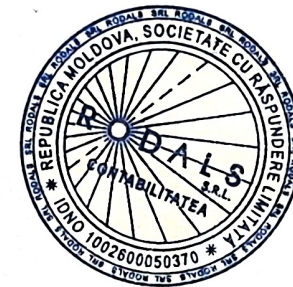
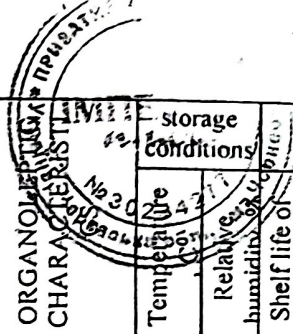


Quality certificate № 12

Форма №27

№	Product name	State standart	Date of production	Lot	Number of packages	Total net weight, kg	Total gross weight, kg	CHEMICAL CHARACTERISTICS								MICROBIOLOGICAL		storage conditions			
								Moisture %	Viscosity, D ₂₀	Titratable acidity °T	Fat %	Protein (in milk solids-non-fat) %	Starch, %	Mass fraction of sucrose %	Scorched particles	Coliform, Salmonella	The total number of microorganisms in 1 g	Temperature	Relative humidity	Shelf life of Product	
1	2	3	4	5	6	7	8	9	13	10	11	12	13	14	15	16	17	18	19	20	21
1.	Full cream sweetened condensed milk (weight) 8,5% fat in 3kg polyamide casing in corrugated box per 6pcs.	State standart 4274:2019	05.01.2026	02	32	576,0	617,0	26,3	3,2	32	8,5	34,0	0	43,5	1	absent	<25 000	Appearance and consistency: It is homogeneous throughout the mass, without the presence of organoleptically perceptible crystals of milk sugar Taste and smell: Sweet, clean, with a pronounced taste of pasteurized milk, without foreign tastes and odors Color: White with a creamy shade, uniform throughout the mass	0°C-20°C	≤85	8 Month



1	2	3	4	5	6	7	8	CHEMICAL CHARACTERISTICS						MICROBIOLOGICAL CHARACTERISTICS		ORGANOLEPTIC CHARACTERISTICS	Storage conditions		
								9	10	11	12	13	14	15	16		17	18	19
2	Full cream caramelized sweetened condensed milk (weight) 8,5% fat in 3kg polyamide casing in corrugated box per 6pcs.	technical conditions 15.5-30284277.001-2002	05.01.2026	01	32	576,0	617,0	26,3	8,5	34,6	0	43,5	1	absent	<25 000	Appearance and consistency: Homogeneous throughout the mass, smearing, moderately thick. Oatmeal consistency and the presence of a small amount of fat on the surface are allowed Taste and smell: Sweet, clean, with a pronounced taste of boiled condensed milk with sugar, without foreign tastes and odors Color: Light brown to dark brown	0°C-20°C	85%	8 month



№	Product name	State standart	Date of production	Lot	Number of packages	Total net weight, kg	Total gross weight, kg	CHEMICAL CHARACTERISTICS						MICROBIOLOGICAL CHARACTERISTICS		ORGANOLEPTIC CHARACTERISTICS	storage conditions		
								Moisture %	Titratable acidity ° T	Fat %	Mass proportion of dry skimmed milk residue, %	Viscosity, Pa	mass fraction of sucrose, %	Coliform, Salmonella	The total number of microorganisms in 1 g		Temperature, C°	Relative humidity, %	Shelf life of Product
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
3.	Product of sweetened condensed caramelized milk (weight) 8,5% fat/(3.0kg)	State standart 8728:2017	03.01.2026	01	832	14 976,00	16 042,00	26,5	-	8,5	29,7	-	43,8	absent	<25 000	Sweet, with a pronounced caramel taste or a taste characteristic of boiled condensed milk Taste and smell: sweet, with the taste of milk, without extraneous tastes and smells. A hint of flavor and aroma enhancer is allowed. Consistency: homogeneous, viscous throughout the mass. Allow for a slight floury consistency and a slight sediment of lactose at the bottom of the jar during storage. Color: uniform over the entire mass from white to light cream.	0°C-20°C	85	8 month
4.	Product of sweetened condensed milk (weight) 8,5% fat/(3.0kg)	State standart 8728:2017	04.01.2026	01	160	2 880,00	3 210,00	26,3	29	8,5	30,1	3,5	43,6	absent	<25 000		0°C-20°C	85	8 month
Total							19 008,00	20 486,00											

CHORNOBAI, UKRAINE 21.01.2026

lead of the laboratory PE «Imperial Plus»



Victoria Șapoval