

CHEMICAL CHARACTERISTICS

№	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 %	Fat, %	Mass fraction of solids, %	Starch, %	Mass fraction of sucrose, %	Scorched particles	Coliform, Salmonella	The total number of microorganisms in 1 g	Temperature, C°			Relative humidity, %
1																			
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 taste and odor.	0°C-20°C	≤85	8 month

