

**Product description**

**Description** UHT Milk is obtained from raw milk, normalized to determined contents of fat, and then treated a sterilization process UHT and aseptic packaging

**Taste and smell** Appropriate for milk, sweetish, without strange tastes and odors

**Appearance** Homogeneous liquid

**Color** White or light

**Physical chemical analysis**

**Acidity SH** 6,0 - 7,0

**Fat content** 0,5 - 3.5 %

**ph** 6,5 - 6,8

**Protein content** Standard 3,2 %

**Nutritional analysis (approximately per 100g)**

**Energy** 152 kJ / 36 kcal - 264 kJ / 63 kcal

**Carbohydrates** Standard 4,7 g

**Protein** 3, 2 g

**Salt** 0,1g

**Microbiological analysis**

**Coliforms** Absent in 1 ml

**Salmonella** Absent in 25 ml

**Enterobacteria-  
cea** Absent in 1 ml

**Listeria  
monocytogenes** Absent in 25 ml

**Others specs**

**Allergens** Milk and products thereof (including lactose)

**GMO** The product does not contain and has not been produced from genetically modied organisms.

**Storage** < 6°C.

**Our certificates**


Formulated

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