


| | |
|--|------------------------------|
|  | Page 1 of 3 |
| | Issue No.: 21 |
| Title: Viva Semi Skimmed Milk | Date: 28.05.14 |
| | Approved by: Sean Mc Inerney |
| Ref: Spec 106 | Authorised by: Albert Bowles |

Lakeland Dairies Product Specification **Ultra Heat Treated Semi skimmed milk**

General Description

Ultra Heat Treated Semi Skimmed Milk.

Production Site Details

UHT Processing Plant,
Lakeland West Site,
Killeshandra,
Co.Cavan.
Tel +353 (0) 49 4364200
Fax +353 (0) 49 4364201

Packaging Details

Product supplied in 14ml & 12ml Portions

Mini Portions

| | |
|--------------|-------------|
| Mini-pot | Polystyrene |
| Lidding Foil | Alu-pots |
| Outer Box | Cardboard |

Product supplied in 200ml x 27 Cartons

| | |
|-----------------|--------------------------------------|
| Individual Unit | Tetra Pak Carton |
| Outer Tray | Cardboard shrink wrapped in plastic. |

Coding

| Packaging | Method | Position | Code Information |
|----------------------|--------------------------------|-----------------|--|
| 200ml | | | |
| Individual Carton | Ink Jet | Top of Pack | Batch Code Time/Best Before. Health Mark |
| Corrugated Tray | Ink Jet Indelible & legible | Side panel | Best Before Date Date of Production Sequential Box No |
| Labelling | | | Customer Specific Label. |
| Mini Portions | | | |
| Individual Portions | Stamped | Pot Base & Tab | Best Before Date Filler Head No, Machine No |
| Individual Box | Ink Jet spray | Side panel | Best Before Date Production Date/Day Code Machine No Sequential Box No. Bar Code if requested by customer, Health Mark. |

Process Flow

As outlined in Company HACCP

Title: Viva Semi Skimmed Milk

Date: 28.05.14

Approved by: Sean Mc Inerney

Ref: Spec 106

Authorised by: Albert Bowles

Analytical

| Composition | Target | Max | Min | Sample Frequency |
|----------------------|---------------------------------|------|-------|---|
| Fat | 1.5% | 1.8% | 1.5% | 1 Base, 2 per Batch |
| Density | 1.030-1.040 | | 1.030 | 2 per Batch |
| Alcohol Stability | 77% | | 70% | 1 Base Sample |
| pH | 6.50-6.90 | | 6.5 | 2 per batch |
| Antibiotics | <0.003µ/ml | | | Prior to mixing |
| FPD | 530 | | 530 | 1 Per Batch |
| Coffee Stability | Stable in Coffee @80-88°C. | | | 1 sample after 15 days incubation @ 30°C, and at the end of shelf life. |
| Organoleptic | Free from Taints & Off Flavours | | | After 3, 5 & 15 days incubation @ 30°C and at the end of shelf life. |
| Conductivity (200ml) | Zero | | | 2 per hour |

Microbiological

| Bacteriological Requirements | Target /g | Maximum /g | Sample Frequency |
|------------------------------|---|-------------|---|
| RLU | <200 | 293* | Each Batch |
| Microbiological, TBC | Commercially sterile. No growth detectable. | <10 / 0.1ml | Each Batch, following incubation for 15 days @ 30°C |
| Salmonella | Absent in 25g | N/A | 1 per line, per month |
| Listeria | Absent in 25g | N/A | 1 per line, per month |
| Enterobacteriaceae | Negative | | Daily |
| Positive Release System | 5 day release system.3 day early release while product in transit subject to written concession requested from customer. Product to be held at customer depot until release authorisation received from Lakeland Dairies. | | |


*Results between 210 and 293 are rechecked.

Ingredients/Recipe

Skim milk, Cream (milk)

Nutritional Data (By Calculation McCance & Widdowsons 'The Composition of Foods' 4th Ed.)

| | Typical values per 100g |
|----------------------------|-------------------------|
| Energy | 197 kJ |
| | 47kcal |
| Fat | 1.6g |
| -of which saturates | 1.0g |
| -of which mono-unsaturates | 0.4g |
| -of which polyunsaturates | Trace |
| Carbohydrate | 4.8g |
| -of which sugars | 4.8g |
| Fibre | 0 |
| Protein | 3.3 g |
| Sodium | 55mg |

| | |
|--|------------------------------|
|  | Page 3 of 3 |
| | Issue No.: 21 |
| Title: Viva Semi Skimmed Milk | Date: 28.05.14 |
| | Approved by: Sean Mc Inerney |
| Ref: Spec 106 | Authorised by: Albert Bowles |

Allergen information

| Suitable For | |
|---------------------|-----|
| Vegetarians | Yes |
| Vegans | No |
| Coeliacs | Yes |
| Lactose intolerance | No |

| Contains |
|-----------------|
| Milk |

Physical Properties

| Properties | Requirement |
|-------------------|---|
| Flavour & Aroma | Clean Taste. |
| Consistency | Smooth |
| Appearance | White |
| Weight Control | Conformance to EEC Directives On E – Marking 75/106 & 76/211 |
| Shelf Life | Mini Portions: 26 Weeks starting from the Saturday following the production date. 200ml: 6 months. Organoleptic Assessment at the end of life using retained samples at Lakeland Dairies. |

Storage And Distribution

| | |
|--|--|
| Handling | Handle with care. |
| Mini Portions: Pallet Stack and protection | Single Cases: 320, 40 in a layer and 8 high. 4*120 Cases: 80 x 4, 10 x 4 in a layer and 8 high. Standard Pallet. Pallet shrink – wrapped for protection. Protean label attached to each full pallet. |
| 200ml: Pallet Stack and protection | 144 cases (27 x 200ml), 12 per layer, 12 layers per pallet. Euro Pallet. Protean label attached to each full pallet. Pallet shrink – wrapped for protection. |

Special Instructions

| |
|--|
| Once opened, should be used immediately. |
|--|

Please note: Lakeland Dairies assume that where the content of the above specification is not queried, or the specification is not rejected by the customer, the customer has accepted the specification and the product manufactured in accordance with it.