



Ref. LON



PRODUCT DESCRIPTION

Granulated milk based foodstuff preparation

INGREDIENTS

Skimmed milk powder and whole milk powder

PRODUCTION PROCESS

Mixture of select granulated ingredients having undergone a carefully controlled process of vapour injection followed by drying in a continuous funnel.

The dried product is sifted and then automatically transported to the packaging section, where it is automatically portioned into packages designed for foodstuff materials. The packaged product is deposited in boxes and stored, ready for dispatch.

ORGANOLEPTIC SPECIFICATIONS

Water soluble granulated product with a smooth flavour. It's characteristic milky aroma and creaminess is maintained in the reconstituted product.

MICROBIOLOGICAL CRITERIA

PARAMETER	LIMIT
Enterobacterias	< 10 ufc/g
Coagulase positive staphylococci	< 100 ufc/g
Salmonella	Absence 25 g
Listeria monocytogenes	< 100 ufc/g

NUTRITIONAL INFORMATION % PER 100 GR. OF PRODUCT

Energy value	1558 kJ / 368 kcal
Fats	3.5 g
of which are saturated	2.3 g
Carbohydrates	52 g
of which are sugars	47 g
Proteins	32 g
Salt	0.8 g

ALLERGENS

Contains milk and milk products

GMO

Does not contain any genetically modified organisms (GMO) nor additives or ingredients that are part or derived of genetically modified organisms (OGM), in accordance with CEE 1829/2003 and 1830/2003 regulations.

EXPIRY DATE

To be consumed before the date printed on the packaging or on the label. (One year from the manufacturing date)

PACKAGING

Hermetically sealed packaging with a net capacity of 500g in 10 kg boxes. (measurements: height 29.5 cm., width 31 cm. and length 44 cm.) Please consult the availability of other formats.

CONSERVATION

Keep in a fresh and dry location, always in its original packaging and away from any source of humidity. The storage area should be free from insects, rodents, birds, other animals and any toxic substances.

INDICATED PRODUCT USE

This product is designed for dissolving in hot water, and has been especially formulated for use in automatic machines.

LABELLING

Indications on the packaging: product denomination, company identification, instructions for use, net weight, best before date, ingredients, lot number, identification mark.

TRANSPORTATION (PALLET):

European pallet (measurements: height 192 cm., width 80 cm. and length 120 cm.)

QUALITY CONTROL

LAQTIA, S.L. has established the HACCP quality control system, which implies checks right from the raw material stage and the production process up to the finished product.

SANITARY AUTHORISATION

The company is officially registered in the Spanish Sanitarian Registry under the registration number 15.05471/TO