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|  | **INGREDIENTSPECIFICATION**  MILK POWDER | Specification number:  SPS 3240201/  3240202 |

1. **IDENTIFICATION INFORMATION**
   1. **Material name**: Milk powder
   2. **Identification code**: 3240201
   3. **Law Rules/ Standard:**
2. Law on Food Safety (Official Gazette RS 41/09, 17/19)
3. Law on Genetically Modified Organisms (Official Gazette RS 41/09)
4. Rules for Quality of Products from Milk and Starter Cultures (Official Gazette of the RS 33/10, 69/10, 43/13 – other rule, 34/14)
5. Rulebook on General and Special Conditions of Food Hygiene in Any Stage of Production, Processing and Trade (Official Gazette RS 72/10, 62/18), Guide for the Application of Microbiological Criteria for Food, June 11.
6. Rulebook on Food Hygiene Requirements (Official Gazette RS 73/10)
7. Rulebook on Maximum Concentrations of certain Contaminants in Food (Official Gazette of RS 81/19, 126/20)
8. Rulebook on Food Additives (Official Gazette RS 53/18)
9. Rulebook on the Maximum Allowed Quantities of Plant Protection Products Residues in Food and Feed (Official Gazette of RS 132/20)
10. Rulebook on the Limits of Radionuclide Content in Drinking Water, Foodstuffs, Feeding Stuffs, Medicines, General Use Products, Construction Materials and Other Goods that are put on Market (Official Gazette of RS 36/18)
11. Rulebook on Declaration, Labelling and Advertising of Food (Official Gazette of RS 19/17, 16/18, 17/20 and 118/20)
12. Ordinance on the Quantities of Pesticides, Metals and Metalloids and other Toxic Substances, Chemotherapeutics, Anabolics and other Substances that may be found in Foodstuffs (Off. Gazette of SRJ 5/92, 11/92 - and 32/02, Off. Gazette RS 25/10, 28/11)
13. **QUALITY CHARACTERISTICS**

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| SERIAL NUMBER | CHARACTERISTICS | | SIZE/VALUE AND LIMITS OF ACCEPTABILITY | | | | METHOD/  MEASURING DEVICE |
| **2.1.** | **SENSORY CHARACTERISTICS** | | | | | | |
| 2.1.1. | Appearance | | White to pale yellow, free from impurities, in bulk | | | | Sensory method |
| 2.1.2. | Odour | | Product specific, free from other odours | | | | Sensory method |
| 2.1.3. | Taste | | Product specific, free from other tastes | | | | Sensory method |
| **2.2.** | **CHEMICAL CHARACTERISTICS** | | | | | | |
| 2.2.1. | Mass content of fat (%) | | max. 1,5 | | | | / |
| 2.2.2. | Water content (%) | | max. 5 | | | | / |
| 2.2.3. | Titratable acidity (ml) | | max.18,0 | | | | ISO 6091 standard |
| 2.2.4. | Burnt particles | | max. disk B | | | | ISO 5739 standard |
| 2.2.5. | Insolubility index (ml) | | max. 1,0 | | | | ISO 8156 standard |
| 2.2.6. | Content of protein in dry matter of milk without fat (%) | | min. 34 | | | | / |
| **2.3.** | **PESTICIDES** | | | | | | |
| 2.3.1. | Content of pesticides | | According to the said Ordinance (Ordinance under No. 8) | | | | / |
| **2.4.** | **ANABOLICS** | | | | | | |
| 2.4.1. | Does not contain | | | | | | Proper, recognized method |
| **2.5.** | **SUBSTANCES WITH THYROSTATIC ACTION, TRANCHILANS AND BETA-BLOCKERS, CHEMIOTHERAPEUTIC** | | | | | | |
| 2.5.1. | Does not contain | | | | | | Proper, recognized method |
| **2.6.** | **SULFONAMIDES** | | | | | | |
| 2.6.1. | Content of sulfonamides  Max. permissible concentration (mg/kg) | ≤0,10 | | | | | Proper, recognized method |
| **2.7.** | **RADIONUKLIDE** | | | | | | |
| 2.7.1. | Concentration of radionuclide activity | | activity137Cs -150 Bq/kg | | | | / |
| **2.8.** | **MICROBIOLOGICAL CHARACTERISTICS** | | | | | | |
| FOOD SAFETY CRITERIA | | | | | | | |
|  | Parameter | | Sampling plan | | Limit values | | Method |
| n | c | m | M |
| 2.8.1. | *Salmonella* | | 5 | 0 | Not allowed in 25g | | EN ISO 6579 |
| 2.8.2. | *Staphylococcal enterotoxins* | | 5 | 0 | Not proven in 25g | | European screening method for CRL for milk |
| HYGIENE CRITERIA IN PRODUCTION PROCESS | | | | | | | |
| 2.8.3. | *Enterobacteriacea* | | 5 | 0 | 10 cfu/g | | ISO 21528-2 |
| 2.8.4. | *Staphylococcus positive coagulase* | | 5 | 2 | 10 cfu/g | 100 cfu/g | EN ISO 6888-1  EN ISO 6888-2 |
| **2.9.** | **BIOLOGICAL CHARACTERISTICS** | | | | | | |
| 2.9.1. | GMO status (Law under No. 2) | It does not contain genetically modified organisms | | | | | / |

1. **PACKAGING MATERIAL**

3.1. The raw material should be packaged in such a way as to ensure the hygienic, nutritional, technological and organoleptic qualities of the product. Packaging should protect the raw material from microbiological and other contamination, moisture and spillage.

The correctness of the packaging that comes into direct contact with the food should be in accordance with: The Law on Packaging and Packaging Waste (Official Gazette RS 36/09) and 95/18 and other laws, the Law on General Use Items (Official Gazette RS 25/19); Rulebook on the conditions regarding the health safety of objects of general use that can be placed on the market (Official Gazette SFRY no. 26/83, 61/84, 56/86, 50/89, 18/91, 60/2019) - others. Rulebook and 78/2019 - others. Rulebook.

3.2. The raw material couldbe packed in natron bags/PE, net weight in accordance with the manufacturer's declaration.

3.3. Bags compactly stacked on conditional pallets EUR quality and dimensions (800x1200 mm or 1000x1200 mm), max. gross height 1600mm, without crossing the edge of the floor pallet. Meet the entire surface.

1. **LABELING**

4.1. Each individual package shall contain a declaration in the Serbian language, which is in accordance with the relevant Rulebook (Rulebook listed under no. 10), including the date of manufacture.

4.2. Each pallet should be marked with a pallet sticker in Serbian, which should be placed in the upper right corner on the wider part of the pallet.

1. **TRANSPORT AND HANDLING**
2. Transport in clean and dry conditions, protected from external influences.
3. **STORAGE**

6.1. Store in a dry and dark room at room temperature in the original packaging.

1. **EXPIRY DATE**
2. Expiry term: prescribed by the manufacturer's declaration.
3. Usability of materials after delivery: min. 2/3 shelf life.
4. **SPECIAL NOTES**

8.1. Mandatory required documentation:

• Health safety report issued by an accredited laboratory, which includes quality and safety parameters according to the requirements of this specification - every 6 months.

• Internal laboratory report - each delivery.

• Allergen statement - once a year.

• GMO statement - once a year.

* Statement of conformity of quality with the requirements of HALAL standards.

• Valid manufacturer specification - once a year.

• Valid certificates for management systems - once a year.

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| **For the Seller** |
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| [Name and surname]  Director |

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|  | Number | Date: | Prepared by: | Approved by: |
| Edition: | 10.0 | 22.03.2021. | Milena Gačić | Velinka Božić |
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