

# DAIRY WHITENER SPECIFICATION: HARBANSH LAL FOODS PVT. LTD.

**DESCRIPTION:** PADAMSHRI Dairy Whitener mixes completely with your tea or coffee to make it tastier & thicker. The product is uniform in composition and free from lumps except those that break up readily under slight pressure. The product is free from extraneous matters and added colors.

### **COMMON NAME:**

Dairy Whitener

### **ITS USES:**

In the preparation of tea or coffee as whitener.

### **TYPE OF PACKAGE:**

Product is packed in 25 kg & 400g. 25kg Packing, using LDPE Liner as primary packaging material and Kraft Paper laminated HDPE woven sack as secondary packaging material. 400g Packing in polyjar.

# **SHELF LIFE & STORAGE CONDITIONS:**

Best for consumption within 6 months from the date of manufacturing, if stored at cool and dry place.

# **TARGET CUSTOMER:**

In India & Abroad.

### LABELLING:

Each pack has Product Name, Manufacturer's Name & Address, Net Weight, Batch No. & Date of Manufacture, Expiry date, Temperature of Storage and FSSAI License Number

# **DISTRIBUTION CONTROL:**

No, it is distributed in clean containers, which should protect the product from dust, sunlight, moisture and excessive heat.

# **ALLERGEN DECLARATION:**

Dairy Whitener contains minimum 34% (m/m) of Milk Protein. Hence, it is advisable that people with milk protein allergy should not consume it.

# PHYSICAL SPECIFICATIONS

**Appearance**: Cream/White powder

**Colour** : Cream/White

Odour : Clean

SPEC No: HLF/QA/006



# CHEMICAL SPECIFICATIONS

Taste : Sweet

**Texture** : Powder, free from lumps and foreign material

Flavour : Sweet, Pleasant & clean

Moisture : 3.0

(% by mass, max)

Milk Solids : 63.7

(% by mass, min)

**Insolubility index, ml (Max.)** : 1.5 ml

**Milk Fat (% mass)** : 15.0 (13.5 – 16.5)

Titratable Acidity, (%Max.) : 1.5

(as Lactic Acid)

**Added sugar (%)** : 21.00

(as Sucrose), (m/m)

Ash On Dry Matter Basis : 6.5

% by mass (Max)

**Bulk Density gm/ml** : 45 – 55 **Alcohol Test 68%** : Negative

Protein% : 34

(in solid-not-fat), minimum, %, (m/m)

Trisodium phosphate, (%Max.) : 0.15

**Disodium phosphate, (%Max.)** : 0.15

Scorched particles, (Max.) : Disc A

**Acid Insoluble ash** : 0.1

Maximum, %, (m/m)

SPEC No: HLF/QA/006



### MICROBIOLOGICAL PARAMETERS:

**Aerobic Plate Count** : 10,000 cfu/gm (max.)

**Coliform Count** : <10 cfu/gm **Enterobacteriaceae** : <10 cfu/gm

 Yeast
 : 20 cfu/gm (max.)

 Mold
 : 30 cfu/gm (max.)

**E.Coli** : Absent/gm

B. cereus
 Sulphite Reducing Clostridia
 500 cfu/gm (max.)
 <10 cfu/gm (max.)</li>

Salmonella:Absent/25gmStaph. aureus:<10/gm</th>

(coagulase +ve)

Listeria monocytogenes : Absent/gm

# **NUTRITIONAL INFORMATION PER 100 GM**

536.0 Kcal Energy Total Carbohydrate 60.0 gm Added Sugar 21.0 gm Protein 22.0 gm 15.0 gm **Total Fat** Saturated Fat 10.4 gm **MUFA** 4.1 gm **PUFA** 0.5 gm Trans Fat 0.6 Cholestrol 0.9 Minerals 5.5 gm Calcium 900.0 mg Sodium 450.0 mg Vitamin A 750 IU