

CleardMilk® Liquid Formula; full cream

General information

Product description	
Heat processing	The processed milk is phosphatase negative
GMO and irradiation	The processed milk is GMO-free and not irradiated
Foreign objects	Product is free of foreign objects (metal, wood, plastic, glass, etc.)
Traceability	With the CMR, each batch is traceable down to the level of raw milk

Characteristics

Characteristic	Specification	Analysis method
<i>Chemical</i>		
Chemical	22 – 29 %	
Dry matter	22 – 29 %	ISO6731
Fat in dry matter	40 - 50 %	NEN-EN-ISO8371
Protein in dry matter	30 – 38 %	NEN-EN-ISO 8968-1
<i>Physical</i>		
Consistency	Liquid	
Colour	White, creamy	Visual
Odour	Typical for milk, no off flavour	Sensory
pH:	6.5 - 6.9	NEN-EN-ISO 3775

Bacteriological

Microorganism	Unit	m	M	Analysis method
Thermoresistant MO	cfu/ml.	10,000	15,000	NEN-EN-ISO 6807
Thermophilic spores	cfu/ml.	≤10	≤ 100	NEN-EN-ISO 6809 (30'-100°C.)
Bacillus cereus	cfu/ml	≤10	≤ 100	NEN-EN-ISO 7932
Sulfite reducing clostridia	cfu/ml	≤10	≤ 100	equivalent to FNZ 53.10
Enterobacteriaceae	cfu/ml	≤ 100	≤ 500	NEN-EN-ISO 21528-2
Listeria monocytogenes	/ 25 ml.	-	Absent	NEN-EN-ISO 11290-1 (AFNOR BRD 07/10-04/05)
Salmonella	/ 25 ml.	-	Absent	NEN-EN-ISO 6579

Declarations

Topic	Applicable (yes/no), explanation if applicable
VLOG	Yes, made of VLOG milk
Vegetarian	Yes
Halal	Yes
Kosher	Yes
Regulations	Yes, Dutch and European laws and legislation and Customs Union legislation
Recognised by Russia	Yes
IFS certification	Yes
BRC certification	Yes
Recognised by EC	Yes, Z1341

Allergens in accordance with EU1169/2011

Y = present / N = not present / ? = traces present				
LeDa code	GS1 code	Allergen	Present	Source
Legal allergens				
1	AW	(*) Gluten		
1.1	UW	Wheat	N	
1.2	NR	Rye	N	
1.3	GB	Barley	N	
1.4	GO	Oat	N	
1.5	GS	Spelt	N	
1.6	GK	Khorasan wheat	N	
2.0	AC	Shellfish	N	
3.0	AE	Egg	N	
4.0	AF	Fish	N	
5.0	AP	Groundnuts (peanuts)	N	
6.0	AY	Soya	N	
7.0	AM	Milk (with lactose)	Y	Goat's milk
8	AN	(*) Nuts		
8.1	SA	Almonds	N	
8.2	SH	Hazelnuts	N	
8.3	SW	Walnuts	N	
8.4	SC	Cashew nuts	N	
8.5	SP	Pecans	N	
8.6	SR	Brazil nuts	N	
8.7	ST	Pistachios	N	
8.8	SM	Macadamia nuts	N	
9.0	BC	Celery	N	
10.0	BM	Mustard	N	
11.0	AS	Sesame	N	
12.0	AU	Sulfur dioxide and sulfites (E220 - E228) at concentrations greater than 10 mg/kg or 10 ml/l, expressed as SO2	N	
13.0	NL	Lupine	N	
14.0	UM	Molluscs	N	

Storage and transport

Recommended storage time	≤ 48 hours after delivery
Age at pickup	≤ 24 hours
Delivery temperature	Between 4 - 6°C
Transport	Tankers suitable for foodstuffs, certified clean

Assortment

CleardMilk® Liquid Formula; full cream

- CleardMilk® full cream IBC 800kg for test purpose
- CleardMilk® full cream 25.000kg

CleardMilk® Liquid Formula; skimmed

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Characteristics

Characteristic	Specification	Analysis method
<i>Chemical</i>		
Dry matter	14.0 – 18.0 %	ISO6731
Fat in dry matter	0.5 - 2.0%	NEN-EN-ISO8371
Protein in dry matter	60 - 70%	NEN-EN-ISO 8968-1
Protein in dry matter	30 - 38 %	NEN-EN-ISO 8968-1
<i>Physical</i>		
Consistency	Liquid	
Colour	Creamy white	Visual
Odour	Typical for milk, no off flavour	Sensory
pH:	6.5 - 6.9	NEN-EN-ISO 3775

Bacteriological

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Listeria monocytogenes	/ 25 ml	-	Absent	NEN-EN-ISO 11290-1 (AFNOR BRD 07/10-04/05)
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3.0	AE	Egg	N	
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6.0	AY	Soya	N	
7.0	AM	Milk (with lactose)	Y	Goat's milk
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8.6	SR	Brazil nuts	N	
8.7	ST	Pistachios	N	
8.8	SM	Macadamia nuts	N	
9.0	BC	Celery	N	
10.0	BM	Mustard	N	
11.0	AS	Sesame	N	
12.0	AU	Sulfur dioxide and sulfites (E220 - E228) at concentrations greater than 10 mg/kg or 10 ml/l, expressed as SO2	N	
13.0	NL	Lupine	N	
14.0	UM	Molluscs	N	

Storage and transport

Recommended storage time	≤ 48 hours after delivery
Age at pickup	≤ 24 hours
Delivery temperature	≤ 9°C
Transport	Tankers suitable for foodstuffs, certified clean

Assortment

CleardMilk® Liquid Formula; skimmed

- CleardMilk® skimmed IBC 800kg for test purpose
- CleardMilk® skimmed 25.000kg