

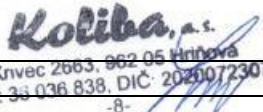
PRODUCT SPECIFICATION - WPC 80% LACTOSE FREE DRIED WHEY PROTEIN CONCENTRATE

Producer	KOLIBA, a.s., Krivec 2663, 962 05 Hriňová, Slovakia			
Factory code	SK 4-6-21 ES			
Distributor	KOLIBA Trade, s.r.o., Krivec 3057, 962 05 Hriňová, Slovakia			
Name of product	WPC 80% Lactose free dried whey protein concentrate			
Product group	Dried whey product			
Way and scope of processing	WHEY protein concentrate manufactured from fresh sweet whey by ultrafiltration and spray drying, packed.			
Sensory requirements	Colour: creamy-white Appearance and consistence: free-flowing powder Taste: typical neutral			
Physical and Chemical requirements - internal regulation	Protein in dry matter	min.80 %		
	Moisture	max.5,0%		
	Lactose	max. 0,04%		
	Scorched particles	max. disc B		
	Insolubility index	<0,1 ml		
	Contains the enzyme lactase			
	Average nutritional data per 100 g of the product:			
	Energy	1702 kJ / 403 kcal		
	Fat	6,7 g		
	of which saturates	4,3 g		
	Carbohydrate	6,9 g		
	of which sugars	5,7 g		
	Protein	79,6 g		
	Salt	0,4 g		
Microbiological requirements - Commission regulation (EU) No.1441/2007 from 5th December 2007	<i>Food safety criteria</i>	:	n	c
	Salmonella		5	0
	Listeria monocytogenes		5	0
	Criteria of process hygiene:		n	c
	Enterobacteriaceae		5	0
	Coagulase positive staphylococci		5	2
				m
				M
				10 CFU/g
				100 CFU/g
	Explanations:			
	n = number of units in the sample			
	c = number of unites of the sample with values over „m“, or between„ m“ and „M“			
	m = number of microorganisms acceptable in the range of „n“			
	M = limit value of microorganisms in the determined amount of the sample			
Application way	The product is designed for further processing			
Way of packaging	The product is packed in three layer paper bags with an inner PE –LD liner, á 15kg net.			
Minimum durability	2 years from production date			
Sales conditions	Wholesale and further processing			
Distribution conditions and storage	Store, distribute and sell at the temperature up to +25 °C, ideally up to +20°C ±1°C and relative humidity up to 65%.			
GMO criteria	Product does not contain GMO			
HALAL certification	The product is Halal certified			

Substances or products causing allergies or intolerances	Contains		Contamination on the line		Contamination at the plant	
	Yes	No	Yes	No	Yes	No
Cereals contains gluten		X		X		X
Crustaceans and products thereof		X		X		X
Eggs and products thereof		X		X		X
Fish and products thereof		X		X		X
Peanuts and products thereof		X		X		X
Soybeans and products thereof		X		X		X
Milk and products thereof (including lactose)	X		X		X	
Nuts and products thereof		X		X		X
Celery and products thereof		X		X		X
Mustard and products thereof		X		X		X
Sesame seeds and products thereof		X		X		X
Sulphur dioxide and sulphites		X		X		X
Lupin and products thereof		X		X		X
Molluscs and products thereof		X		X		X

LIST OF INPUT RAW MATERIALS, COMPONENTS AND PACKAGES

1. Input raw materials	Sweet WHEY after production of cheese and composite food products	- self-made production / purchased whey Provision of MP and MZ of SR No. 2143/2006-100
2. Package material	Three layer paper bags with inner PE – LD liner Label Stretch foil	- Provision of MP and MZ of SR No.06267/2006-SL

Correctness of the data control:	Ing. Jaroslava Líšková	 Krivec 2663, 862 05 Hrdčova IČO: 33 036 838, DIČ: 2026072307 -8-
Date:	01.10.2018	
Signature:		
The printed document must be signed, otherwise is not valid!		