

## TECHNICAL SPECIFICATION SHEET

### WHOLE EVAPORATED MILK

DEFINITION: Whole evaporated milk is 100% pure cow milk, which has been concentrated by evaporation and/or the addition of milk solids and then sterilized. It has been pasteurized and homogenized, in addition to being supplemented by Vitamins A and D. The container is made of tinplate designed in compliance with health standards.

INGREDIENTS: Whole milk, disodium phosphate, carageenan and Vitamins A and D.

#### PERCENTAGE COMPOSITION:

Fat	7,5%
Non fat solids	17,5%
Total solids	25,0 %

#### CHARACTERISTICS OF THE PRODUCT:

##### ORGANOLEPTIC CHARACTERISTICS

CHARACTERISTICS	DESCRIPTION
Color	White cream to light cream
Odor	Characteristic of evaporated milk
Taste	Characteristic of evaporated milk
Aspect	Uniform liquid

## PHYSICOCHEMICAL CHARACTERISTICS

CHARACTERISTIC	LIMIT
Fat (%)	7.5 minimum
Total solids (%)	25 minimum
Acidity (expressed as % lactic acid)	0,45 minimum
Viscosity to 25°C (cps)	20,0 – 40,0 minimum
Net weight	170 g minimum 410 g minimum

## MICROBIOLOGICAL CHARACTERISTICS

REQUIREMENTS	LIMITS
Recount of aerobic mesophilic microorganisms (ufc/g)	Less than 10

## PRESENTATION

### Containers

The containers are made of electrolytic tinfoil consisting of one thin and flexible low-carbon steel sheet, lined with a very thin layer of tin, with internal varnishing, that complies with health standards, used specially for food products. It comes in 170 and 410 g containers.

### Packing

Cartons containing 48 tins of 410 g each.

Cartons containing 96 tins of 170 g each.

## INSTRUCTIONS FOR USE

Evaporated milk can be consumed diluted with boiled water to taste, and it can also be used in the preparation of desserts, ice creams and a variety of meals.

## CONSERVATION

The product does not require refrigeration. When kept in a fresh and dry environment,

The useful life of the product is 15 months.

Once the container is opened, the product must be refrigerated.

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