



**International Wholesaler  
Import & Export Sales Agent  
Since 1980**



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Tax Number 52495943F  
Av. Zaragoza, Bloque N° 6, Casa N° 3, 03130, Santa Pola, Alicante, España

**EXCLUSIVE REPRESENTATIVES OF LEADING FOOD, BEVERAGE AND HOME AND PERSONAL HYGIENE BRANDS**

**FULL POWER CREAM MILK 28% VEGETABLE FAT 24 PROTEIN**

Product: Food powder preparation full power cream milk 28% vegetable fat 24 protein

Purchase order: 48 Metric tons.

Origin: Poland, Europe.

Destination Port: Any authorized and easily accessible seaport in Mombasa, Kenya.

HS Code: 190.190.99.

Packaging: 25 kg bags.

Storage: Product should be stored in cool and dry conditions.

Shelf Life: 24 months from production date

Bag Type: Multiply paper bags with polyethylene liner of 10 and 25 kg net.

Quantity in 40' foot container: - 40' container, with 20 pallets x 1,200kg net weight each pallet

Container net weight = 24 TN (960 25 kg bags)

Pallet measurements: 1.95 x 1.20 x 1.00 m.

The cargo capacity may vary depending on the type of container and company. Once this offer is accepted, a proforma invoice will be issued for the final amount of the cargo.

Inspection delivery port: Quality, quantity, and weight, inspected and certified by SGS or similar, in shipping port.

**TRANSPORTATION:** The amount of transportation will be budgeted apart from the price of the value of the product, for this the client must accept the proposed offer, and then we will ask our usual carrier for a price offer for the value of the transportation. The client can also request the price of transport from his usual carrier.

and terms issued by the International Chamber of Commerce, based in Paris, France.

**DATA SHEET**

Product is manufactured in accordance with the EU food hygiene requirements, utilizing ISO and HACCP to assure product quality and food safety.

**Application:**

Perfectly suitable for all types of applications like dairy, bakery, pastries, confectionery, ice creams, chocolates, biscuits, cakes, soups, sauces, food premixes, beverages and more.

**Ingredients:**

Cow's skimmed milk partly hydrogenated refined palm oil, milk permeate, emulsifier: lecithin's, stabilizers: sodium citrates, sodium phosphates, antioxidant: ascorbic acid, color: carotenes.

Chemical characteristic	Specification	Method of analysis
Milk Protein	min 24 %	PN EN ISO 8968-3:2008
Vegetable Fat	min. 28 %	PN EN ISO 1736:2010
Carbohydrates including lactose	max. 40 %	ISO 5765-2:2002
Moisture	max 3,5 %	ADPI 916:2009
Ash	max 6,5 %	ADPI 916:2009
Physical characteristic	Specification	Method of analysis
Form	powder	ADPI 916:2009
Acidity	max 0,15 %	ADPI 916:2009
Colour	light cream to light yellow	ADPI 916:2009
Flavour/ odour	fresh, clean, milky free from off flavors	ADPI 916:2009
Solubility index	max 1,0 ml	ADPI 916:2009
Mechanical contamination	absent	ADPI 916:2009
Scorched particles	max disc B	ADPI 916:2009
Contaminations:		
Lead	Reg. (EC) No 1881/2006	PB – 68/ICP
Aflatoxin M1	Reg. (EC) No 1881/2006	PN EN ISO 14501:2009
Melamine	Reg. (EC) No 1881/2006	PB74/GC
Dioxins	Reg. (EC) No 1881/2006	B – DFHMS01, B – PCBHMS01, B – PCBHMS03
Pesticides (organochlorine)	Reg. (EC) No 396/2005	PB – 92/GC
Antibiotics and other depressants	absent	PN – 91/A -86033



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Microbiological characteristic	Specification	Method of analysis
Total plate count	max. 50.000 (cfu/g)	PN – EN ISO 4833-1:2013-12
Salmonella	n=5, c=0, m/M = absent in 25 g	PN – EN ISO 6579:2003
St. aureus	n=5, c=2, m=10, M=100 (cfu/g)	PN – EN ISO6888-
1:2001+A1		
Coliforms	absent in 1 g	PN – ISO 4831:2007
Listeria monocytogenes	n=5, c=0, m/M = absent in 25 g	PN – EN ISO 11290-
1:1999+A1		
Enterobacteriaceae	n=5, c=0, m/M=10 (cfu/g)	PN – ISO 21528-2:2005
Moulds and yeasts	max 100 (cfu/g)	PN – 7954:1999

Average nutritional value in 100g of the product.

Energy – 2127 kJ/ 508 kcal  
Fat - 28,0 g  
In which saturates – 17,8 g Carbohydrate – 40,0 g  
In which sugars – 40,0 g Fiber – 0 g  
Proteins – 24,0 g Salt – 0,81 g

GMO

Not present, no labeling required according to (EC) 1829/2003 and 1830/2003

Allergens

Cereals containing gluten,	not present
Crustaceans and products thereof	not present
Eggs and products thereof	not present
Fish and products thereof	not present
Peanuts and products thereof not present	
Soybeans and products thereof	not present
Milk and products thereof (including lactose)	present
Nuts	not present
Celery and products thereof	not present
Mustard and products thereof	not present
Sesame seeds and products thereof	not present
Sulphur dioxide and sulphites	not present
Lupin and products thereof	not present
Molluscs and p	

