Sweet cream butter “Krestianskoye”,
fat content 73 %

Fat content, Min 73 %
Moisture, Max 24,5 %
Acidity (plasma), Max 23 °T
Acidity (fat phase), Max 2,5 °K
Total plate count, Max 20000 per gram

Flavor: pure, well pronounced creamy
with pasteurization flavor.

Texture and appearance: homogeneous, plastic, solid; cut
surface is shining or slightly shining, dry.

Color: from light yellow to yellow, homogeneous
throughout the mass.

Package: four-ply carton boxes
with polyethylene layer inside.

Weight: net — 20,0 kg, gross — 20,43 kg.

Term of storage:
3 months at 0...-5 °C;
9 months at -6...-11 °C;
12 months at -12...-18 °C.

Sweet cream butter “Extra”,
fat content 82,5 %

Fat content, Min 82,5 %
Moisture, Max 16 %
Acidity (plasma), Max 23 °T
Acidity (fat phase), Max 2,5 °K
Protein content, Min 0,5 %
Total plate count, Max 20000 per gram

Flavor: pure, well pronounced creamy
with pasteurization flavor.

Texture and appearance: homogeneous, plastic, solid; cut
surface is shining or slightly shining, dry.

Color: from light yellow to yellow, homogeneous
throughout the mass.

Package: four-ply carton boxes
with polyethylene layer inside.

Weight: net — 20,0 kg, gross — 20,43 kg.

Term of storage:
3 months at 0...-5 °C;
9 months at -6...-11 °C;
12 months at -12...-18 °C.
Sweet whey powder D 90 %

**Physical and chemical characteristics:**
- Moisture, Max: 3,0 %
- Protein content, Min: 10,0 %
- Fat content, Max: 1,0 %
- Ash content, Max: 1,0 %
- Lactose content, Min: 80,0 %
- pH (10% solution), Max: 6,5
- Solubility index, Max: 0,5
- Titratable acidity, Max: 5 °T

**Microbiological characteristics:**
- Color: white
- Taste/flavor: fresh milk
- Total plate count, Max: 50,000 per gram
- Coliform: absent in 0,1 g
- Salmonella: absent in 25 g
- Antibiotics: absent

**Thermal stability:** 12% solution boiled during 3 minutes (100°C), dissolution after without any flocculi or sediment.

**Color:** homogeneous white or cream.

**Texture:** dry homogeneous powder.

**Package:** 4-ply paper bag with 1-ply inner polyethylene bag of minimum 0,075 mm thickness. The inner bag is independent and separate from the outer one.

**Weight:** net — 25,0 kg, gross — 25,4 kg.

**Term of storage:** 12 months.

**Temperature:** 0...+20°C.

**Relative air humidity:** not more than 80%.

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Skimmed milk powder

**Color:** white

**Taste/flavor:** fresh milk

**Moisture, Max:** 4,0 %

**Fat content, Min:** 1,25 %

**Protein content, Min:** 34,0 %

**Lactose content:** 45,0–55,0 %

**Titratable acidity, Max:** 17°T

**Solubility index, Max:** 0,5 Ml

**Scorched particles, Max:** disc A, B

**Total plate count, Max:** 50,000 per gram

**Coliform:** absent in 0,1 g

**Salmonella:** absent in 25 g

**Antibiotics:** absent

**Package:** 4-ply paper bag with 1-ply inner polyethylene bag of minimum 0,075 mm thickness. The inner bag is independent and separate from the outer one.

**Weight:** net — 25,0 kg, gross — 25,4 kg.

**Term of storage:** 8 months.

**Temperature:** 0...+10°C.

**Relative air humidity:** not more than 85%.

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Sweet whey powder D 40 %

**Physical and chemical characteristics:**
- Moisture, Max: 3,0 %
- Fat content, Max: 1,0 %
- Protein content, Min: 10,0 %
- Titratable acidity, Max: 15 °T
- Solubility index, Max: 0,5 cm³
- Lactose, Min: 50 %
- Ash content, Max: 5,5 %
- pH: 5,5
- Scorched particles, Max: disc A, B
- Total plate count, Max: 50,000 per gram
- Coliform: absent in 0,1 g
- Salmonella: absent in 25 g

**Flavor:** sweet, without any foreign flavors and odors.

**Texture:** dry, well powdered.

**Color:** homogeneous white or cream.

**Package:** 4-ply paper bag with 1-ply inner polyethylene bag of minimum 0,075 mm thickness. The inner bag is independent and separate from the outer one.

**Weight:** net — 25,0 kg, gross — 25,4 kg.

**Term of storage:** 12 months.

**Temperature:** 0...+20°C.

**Relative air humidity:** not more than 80%.

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Whole milk powder

**Fat content, Min:** 26 %

**Moisture, Max:** 4,0 %

**Lactose:** приблизительно 37 %

**Protein content, Min:** 25 %

**Titratable acidity, Max:** 17°T

**Solubility index, Max:** 0,2 Ml

**Scorched particles, Max:** disc A, B

**Total plate count, Max:** 50,000 per gram

**Coliform:** absent in 0,1 g

**Salmonella:** absent in 25 g

**Antibiotics:** absent

**Color:** white to creamy-white

**Package:** 4-ply paper bag with 1-ply inner polyethylene bag of minimum 0,075 mm thickness. The inner bag is independent and separate from the outer one.

**Weight:** net — 25,0 kg, gross — 25,4 kg.

**Term of storage:** 8 months.

**Temperature:** 1...+10°C.

**Relative air humidity:** not more than 85%.

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**Whole milk powder**

**Fat content, Min:** 26 %

**Moisture, Max:** 4,0 %

**Lactose:** приблизительно 37 %

**Protein content, Min:** 25 %

**Titratable acidity, Max:** 17°T

**Solubility index, Max:** 0,2 Ml

**Scorched particles, Max:** disc A, B

**Total plate count, Max:** 50,000 per gram

**Coliform:** absent in 0,1 g

**Salmonella:** absent in 25 g

**Antibiotics:** absent

**Color:** white to creamy-white

**Package:** 4-ply paper bag with 1-ply inner polyethylene bag of minimum 0,075 mm thickness. The inner bag is independent and separate from the outer one.

**Weight:** net — 25,0 kg, gross — 25,4 kg.

**Term of storage:** 8 months.

**Temperature:** 1...+10°C.

**Relative air humidity:** not more than 85%.