



Alim17 A.SS1

Fresh sheep milk heat treated

Produced from fresh raw sheep milk.

Usage: Industrial Dairy applications.

Chemical Specification		
pH		>6,6
Total Solids (102°)	%	16 - 18
Protein* (Nx6,38)	%	>5,15
Fat* (Mojonnier)	%	>5,85
Cryoscopic Index	°H	<-0.566°H
	°C	<-0.545°C
Product subjected to heat treatment that causes:		-Phosphatase negative reaction -Peroxydase positive reaction
Veterinary drugs and pesticide residue, Other species milks:		- NEGATIVE
* data influenced by seasonal variability		
Microbiological Specification		
Standard plate count	ufc/g	Max. 150.000
Coliform bacteria	ufc/g	Max. 10
E.coli	Ufc/g	Negative
Yeasts	ufc/g	Max. 10
Molds	ufc/g	Max. 10
Pathogens	ufc/25 g	Negative

Shipping: Full Truck, at < 4°C ; precise weight printed on related documents

Shelf life: The product must be used within 12 hours from delivery respecting the cold chain (< 4°C), further heat treatment may be required before use, depending on applications.

Emission: 16/01/2014

Sede Amministrativa / Headquarters:

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Cap. Sociale € 2.530.000 i.v.

C.F. e n° Iscr. Reg. Imp. di Cagliari
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