

SPECIFICATION N° LAC EVAP- 4,8 // Version : October 2014 // Revised : January 2016



Lacstar® evaporated milk is a concentrated, unsweetened milk obtained by partially dehydrating skimmed milk, or reconstituting from a base of powdered milk and dairy ingredients followed by the addition of vegetable oil and sterilising at high temperature.

Lacstar® evaporated milk is obtained by means of complete, controlled, hygienic processes in the most modern dairies in Europe, South America and Southeast Asia

## ORGANOLEPTIC CHARACTERISTICS

**Colour:** Creamy White  
**Taste:** Typical, has the taste of high temperature pasteurized milk, no off-flavour  
**Odor:** Fresh, non-rancid, nor acid, nor tallow  
**Aspect:** Uniform, viscous, mild, moderate liquid, no free fat, no sediment, no coagulation, no foreign bodies.

## PHYSICAL & CHEMICAL ANALYSIS

**Total solids:** ≥ 24,00 %  
**Butterfat:** ≥ 6,00 %  
**Protein:** 4,8 %  
**Lactose:** About 7,5 %  
**Ash:** About 1,5 %  
**Titration acidity:** Max. 0,4 %  
**Impurity:** Absent  
**Antibiotics:** Absent

## MICROBIOLOGICAL ANALYSIS

**Coliforms (UFC/g):** Absent  
**Aerobic germs (UFC/g):** Max. 10  
**Total plate count (UFC/g):** Max. 100  
**Aerobic thermo-resistant germs (UFC/g):** Max. 10  
**Yeast/Mould (UFC/g) :** <10

## Packing

Tins of 160 g / 170 g - cartons of 48 tins +/- 2200 cartons  
 Tins of 400 g - cartons of 48 tins +/- 1010 cartons

Easy opening

## Shelf Life / Storage

15 months  
 Store in a cool and dry place, 25° C Max.

## LABELING - IDENTIFICATION

Name of Product / Fat Matter  
 Brand: LACSTAR  
 Exporter: PROLAC - France  
 Batch number  
 Manufacturing and expiry dates  
 Registered manufacturing plant - with the sanitary stamp  
 Net Weight

FOR MORE INFORMATION, PLEASE CONTACT OUR SALES TEAM

