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CVR No. DK 33365306

## PA LAT 26/17 P

### Description of the product :

Pa Lat 26/17 P is a powdered product made from milk in combination with high quality vegetable oils.

#### Chemical data

Parameters	Target values	Max. value	Method
Vegetable fat	26%	—	FIL 1D/1996
Proteins	17%	—	Dumas LECO
Carbohydrates	48%	—	calculation
Moisture	4%	4%	FIL 26
Ashes	4%	5%	2 hrs 530 °C
—	—	—	—
—	—	—	—
—	—	—	—

#### Physical data

Parameters	Indicative values	Method
Colour	Creamy white	Own reference
Taste	fresh	Own reference
Filtration	Disc A, disc B max	ADPI
Solubility	0.5 ml max	ADPI
—	—	—
—	—	—

#### Microbiological data

Types	Average values	Max. values	Method
Total plate count/g	10.000	<50.000	FIL 100B
Yeast and moulds/g	<50	<100	FIL 94B
Staphylococcus/g	0	<100	FIL 60A
Salmonella/25g	Absent	Absent	FIL 93 B
Enterobacteriaceae/g	0	10	ISO 7402
—	—	—	—
—	—	—	—

#### Nutritional data

Types (g/100g) of the product	Indicative values	Method
Energy g/100g (KJ/Kcal)	2069 / 495	Calculation
Protids	17	
Glucids total	48	
Mono-saccharides	—	Calculation
Di-saccharides	48	Calculation
Poly-saccharides	—	Calculation
Lipids total	26	
Saturated fatty acids		Calculation
Unsaturated fatty acids		Calculation
Trans. fatty acids		Calculation
Cholesterol	0.008	Calculation
Fibers	—	Calculation
Sodium	0.50	Calculation
Magnesium	0.07	Calculation
Potassium	1.55	Calculation
Calcium	0.10	Calculation

#### Ingredients

Dairy product, skimmed milk powder, vegetable fat

#### Important notice

These values are given as piece of information. They aren't a guarantee of quality nor an analysis certificate. This product is conform to the Directive 2007/61/CE and standard Codex 207-1999

As the use of this product may change from one country to another please also refer to local legislation and laws.

This product can be used in Baby foods less than 6 months only under the responsibility of the infant formula manufacturer who has checked all quality parameters before production processing.

## Allergens

according to the Directive EC 2000/13 and EC 2003/89

### Allergens details

1 = present in the product as ingredient  
 2 = present in the factory and used on the same production line before and after a dry cleaning  
 3 = present in the same storage hall

+ = present, - = absent, ? = unknown

	1	2	3
Milk protein	+	+	+
Dairy product and by-product	+	+	+
Eggs and by-products	-	-	-
Soya protein and by-products	-	-	-
Soja oil	-	-	-
<i>Cereals containing gluten and by-products</i>			
- Wheat , spelt wheat	-	+	+
- Rye	-	-	-
- Barley	-	-	-
- Oat	-	-	-
- Buckwheat	-	-	-
- Kamut	-	-	-
- Hybridised strains of these cereals	-	-	-
Crustacea, molluscs and by-products	-	-	-
Maize	-	-	-
Rice	-	-	-
Cocoa	-	+	+
Yeast	-	-	-
Pulses	-	-	-
Nuts and by-products	-	-	-
Peanuts and by-products	-	-	-
Sesame and by-products	-	-	-
Mustard and by-products	-	-	-
Cinnamon	-	-	-
Vanillin	-	-	-
Coriander	-	-	-
Umbelliferae (aniseed, dill, caraway, chervil, cumin, coriander, lavas, cicely)	-	-	-
Celeri and by-products	-	-	-
Lupin and by-products	-	-	-
Glutamate (E620-E625)	-	-	-
Sulphite (E220-E227)	-	-	-
Benzoic acid and parabens E210 → E219	-	-	-
Sorbates (E200-E203)	-	-	-
BHA(E320) BHT (E321)	-	-	-
Azurobine E122	-	-	-
Aspartam E951	-	-	-
Azo-colours	-	-	-
Tartrazine (E102)	-	-	-
Saccharose	-	-	-
Fructose	-	-	-
Azo dyes (E102, E110, E122, E123, E124, E128, E129, E151, E154, E155)	-	-	-
Sulfur dioxide and sulphites (E220 → E228) at concentrations of less than 10 mg/kg or 10 mg/liter expressed as SO <sub>2</sub>	-	-	-

## Packaging

<b>Weight</b>	25 kg net
<b>Bags</b>	Multiply paper bags with polythene liners. Food grade
<b>Pallets</b>	Standard pallets , shrink-wrapped
<b>Labelling</b>	standard

## Storage

If stored under clean, cool<20°C, dry conditions (HR <65%), not exposed to direct sunlights or strong odours and avoiding direct contact with walls and floors, the product can be kept :

--- 24 months in unopened packaging

## Applications

PA LAT 26/17 is especially developed as a whole milk replacer for the food industry. The formulation enables to substitute full cream milk powder without any restriction nor problems in bakery, confectionery, yoghurt, chocolate, biscuit industry, ice-cream and production of milk drinks.

## GMO

This product does not contain any ingredient of GMO origin as mentioned in the EC regulation 1829/2003/CE on genetically modified food and feed and EC regulation No 1830/2003 concerning the traceability and labelling of genetically modified organisms (amending Directive 2001/18/EC)

## Heavy metals / mycotoxin / dioxin

Materials comply with current European Legislation for maximum permitted levels of heavy metals. Materials comply with Regulation 2006/1881/EC\*

## Pesticide

Materials comply with current European Legislation for maximum permitted levels of pesticides. Materials comply with Regulation 2005/396/EC and 2006/178/EC.

## Ionisation / radiation

No irradiation treatments are applied to the materials or its components.

## Metal detection

Sieving: step 1= 5 mm step 2 = 3 mm  
 Metal detection on packed products: ferrous: 3,0 mm  
 Non ferrous: 3.2 mm, Stainless: 3.2 mm  
 Magnets on the line: 13000 Gauss

## Custom code

1901 9099 or 2106 9098 depending on the production process