



### 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. . . . . 20 000 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. . . . . 20 000 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:**

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## Products for food industry



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## 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  
 Scorched particles, Min . . . . . disc A  
 Solubility index, Max . . . . . 0,5  
 Titratable acidity, Max. . . . . 5 °T

### Microbiological characteristics:

Color. . . . . white  
 Taste/flavor. . . . . fresh milk  
 Total plate count,  
 Max . . . . . 10 000 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.

**Flavor:** pure, without foreign odor.

**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%.



## Skimmed milk powder

Color. . . . . white  
 Taste/flavor . . . . . fresh milk  
 Moisture, Max . . . . . 4,0%  
 Fat content, Max . . . . . 1,25%  
 Protein content, Min. . . . . 34,0%  
 Lactose content . . . . . 45,0–55,0%  
 Titratable acidity, Max . . . . . 17 °T  
 Solubility index, Max . . . . . 0,5 M<sub>n</sub>  
 Total plate count, Max . . . . . 50 000 per gram  
 Coliform. . . . . absent in 0,1 g  
 Salmonella . . . . . absent in 25 g  
 Antibiotics . . . . . absent  
 Scorched particles. . . . . disc A, B

**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%.



## 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 cm<sup>3</sup>  
 Lactose, Min . . . . . 60%  
 Ash content, Max. . . . . 5,5%  
 Ph, Max . . . . . 6,5  
 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%.



## 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 M<sub>n</sub>  
 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%.