

# Sweetened Condensed Filled Milk



Product Spec  
Version SCM 09/01

## Description

LottèNidoo™ Sweetened Condensed Filled Milk is a dairy product resulting from the evaporation of a portion of water from a recombined mix from sugar, milk solids(*skimmed powdered milk*) and edible vegetable fat. It is free from preservatives and colorings and any artificial elements.

## Product Characteristic

- \* Excellent Solubility with warm water
- \* Light Creamy Color
- \* Edible fat content (Palm Oil)
- \* Sweet and Rich Creamy Flavour

## Product Application

LottèNidoo™ Sweetened Condensed Filled Milk is specially formulated for beverages such as coffee or tea. Others apply for making of desserts and confectionery that required of creamy taste.



[www.lottenidoo.com](http://www.lottenidoo.com)

## Packaging

The available consumer packing sizes are listed below:

Aluminum Tin (Food Grade Type)	Maximum per 20°C
<ul style="list-style-type: none"><li>• 390g x 48tins per ctn</li></ul>	<ul style="list-style-type: none"><li>• 1250 ctns</li></ul>
<ul style="list-style-type: none"><li>• 1000g x 24tins per ctn</li></ul>	<ul style="list-style-type: none"><li>• 1000 ctns</li></ul>

## Storage And Shelf Life

Store in a cool, dry place for ideal storage and prolong shelf life. 15 months from date of manufactured in a sealed aluminum tin. In which, production (P) and expiry dates (E) and batch numbers are to be printed on the bottom of the tins for traceability purposes.

## Quality Assurance

Factory is certified by HACCP and GMP. In which ISO standards applied from purchased sources of materials to finishing ends. Halal certified.

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## Product Analysis

<b>Organoleptic Quality</b>	
Appearance	Homogeneous and smooth without lumps.
Color	Light cream / initial < 2 on cheese color standard.
Odour	Free from off flavors and odors
Taste	Typical of product, i.e. without oxidized, rancid, mouldy or unpleasant taste.
<b>Chemical</b>	
Vegetable Fat, % (w/w)	Min. 11.0
Total Solids, % (w/w)	Min. 72.2
Sucrose, % (w/w)	Min. 45.5
Protein, % (w/w)	Min. 2.5
Titrateable Acidity, % (w/w as lactic acid)	Max. 0.40
<b>Physical</b>	
Fat Size, µm	Max. 3.5
Average Lactose Crystal Size, µm	Max. 15
Sediments	No big or burned pips
<b>Microbiological</b>	
Total Aerobic Count, cfu/g @37C for 48hrs	< 10 (N.D.)
Coliform, MPN/g	< 3 (N.D.)
Yeast & Mould, cfu/g	< 10 (N.D.)
Salmonella, /25g	Absent
Staphylococcus aureus, cfu/g	< 10 (N.D.)
E.Coli (presumptive), MPN/g	< 3 (N.D.)

\*\*\* the above analysis was captured via SGS Laboratory Services. CTS REF#: 09/40255