

Product name	MPC Powder
Origin	Iran
Specification	The relevant information is stated in the following analysis.
Packing	15 kg bags
Monthly capacity	Approximately 120 tons
Shelf life	2 years
Minimum order quantity	tailored to customer requirements.
Delivery term	A supply capacity of 20 tons every five days
Documents available	

CODE: FR-QC-179 Date:		Product identification MPC		Palood Parsian Khayyam Food Industries Company	
1. Product Name (Brand name) : Palood 2. Health License Number :61611021334 3. National Standard Number 16033					
-4 Specifications		4-1. Microbiology / Pathogenic Bacteria: According to standard 2406: Coliforms maximum 10 - Escherichia negative - Staphylococcus negative - Total count maximum 100,000 - Yeast . mold 100			
		4.2-CHEMICAL: According to standard 16033: Moisture max. 6 (test method 1450 or 8781) - Insolubility coefficient max. 0.5 (test method 2090) - Fat max. 3 (test method 1531) - Burnt particles max 10 (test method 2284) - Ash Ave 7.1 (test method 1755) - Acidity 13 to 15 (test method 2852) Lactose: medium protein: Ave 25.2 Protein in percent of dry matter, non-fat: medium protein: Ave 69.08			
		4.3-Ingredients according to the manufacturing license: Pasteurized non-fat milk			
		4.4-Physical - Color: Creamy white - Unique smell and taste - Appearance: Uniform particles without any adhesion			
5. Shelf life: two years					
6. Packaging type: Primary packaging is food grade polyethylene and the secondary packaging is a 3-layer kraft bag with an inner layer of polyethylene and a final layer of polyethylene that is impermeable to gas, moisture, and light. 7.Weight: (15±0.15) / (1±0.10)					
8. Distribution (Transportation) Method: Method(s) of transportation, handling, storage and distribution: Machine without refrigeration - Storage: In a dry and cool place, ambient temperature between 2-8 - Transportation by box or pallet - (further details in the product arrangement instructions in code IN-WA-07)					
9. Main Consumer Group: Food industrial units 10Vulnerable groups: None. 11. Product Display Method (Storage Conditions): in a cool, dry place Product preparation method: According to process diagram CH-PR-04					
Name of the Food Safety Team Leader:			Date and signature:		

MPC70 Quality Standard

1 Characteristic Specifications

1.1 Sensory Requirements

Item	Requirement	Test Method	Basis
Color	Uniform milky white	Take appropriate sample into a 50mL beaker; observe color and texture under natural light, smell the odor, rinse mouth with warm boiled water and taste the flavour.	Enterprise Internal Control
Flavor & Odor	Has the typical inherent taste and odor of milk protein concentrate powder; no abnormal odor	Same as above	Enterprise Internal Control
Texture	Free-flowing powder, no caking, no visible foreign impurities to the naked eye	Same as above	Enterprise Internal Control

1.2 Physical & Chemical Indexes

Item	Standard	Test Method	Basis
Moisture, %	≤ 6.00	GB 5009.3	Enterprise Internal Control
Protein (Dry Basis), %	≥ 70.0	GB 5009.5	Enterprise Internal Control
Fat, %	≤ 1.9	GB 5009.6	Enterprise Internal Control
Impurity, mg/kg	≤ 16	GB 5413.30	Enterprise Internal Control
Lactose, %	≤ 22.0	GB 5413.5	Enterprise Internal Control

1.3 Microbiological Indexes

Item	Standard	Test Method	Basis
Total Aerobic Bacteria, CFU/g	≤ 10000	GB 4789.2	Enterprise Internal Control
Coliforms, CFU/g	≤ 10	GB 4789.3	Enterprise Internal Control
Moulds & Yeasts, CFU/g	≤ 50	GB 4789.15	Enterprise Internal Control
Staphylococcus aureus, CFU/g	n=5, c=2, m=10, M=100	GB 4789.10	GB 11674

Item	Standard	Test Method	Basis
Salmonella, /25g	n=5, c=0, m=0, M =—	GB 4789.4	GB 11674

1.4 Contaminant Indexes

Item	Standard	Test Method	Basis
Aflatoxin M1, μg/kg	≤0.35	GB 5009.24	Enterprise Internal Control
Melamine, mg/kg	≤2.0	GB/T 22388	Enterprise Internal Control
Lead (as Pb), mg/kg	≤0.2	GB 5009.12	GB 2762 (Milk and Dairy Products)