



LLC "North Foods" | VAT : 405078231 | Tel: +995 555 88 00 88 | contact@northfoodsco.com
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Description of parameters	Characteristic and norm
Taste and odour	Sweet, pure, with the expressed taste of the pasteurized milk, without any foreign off-flavours and off-aromas. Presence of light weedy flavor is supposed.
Consistence	Homogeneous all over the bulk, without presence of felt organoleptical crystals of dairy sugar.
	The mealy consistence and slight sediment of lactose at the tin's bottom is supposed at storage.
Colour	White with a cream tint, homogeneous all over the bulk.
Mass fraction of moisture, %, not more	26,5
Mass fraction of saccharose, %, not more	43,5
Total mass fraction of dry substances of milk, %, not more	28,5
Incl. fat, %, not more	8,5
Acidity, °T, not more	48
Acidity in recalculation on percentage of a dairy acid, not more	0,43
Viscosity of the fresh produced product (till 2 months of storage), Pa·s	10-Mar
Viscosity during 2 -12 months of storage, Pa·s, not more	15
Mass fraction of lead, %, not more	0,00005
Mass fraction of tin, %, not more	0,01
Mass fraction of copper, %, not more	0,0005
Cleanliness of the restored condensed milk according to the standard, approved for the cow's milk not below group	II
Supposed crystals' sizes of dairy sugar, MCM, not more	15

If you have any kind of additional questions please free to contact us on contact@northfoodsco.com
 Thank you for choosing us!