

## DF 8.4.4: Fully skimmed milk specification

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Issue no: 9

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**1.0 Product name:** Fully Skimmed

**2.0 Supplier details** Draynes Farm  
1 Glenavy Road, Lisburn, Co. Antrim, BT28 3UP  
Tel: 028 9266 2203  
[sales@draynesfarm.co.uk](mailto:sales@draynesfarm.co.uk)

**3.0 Ingredients:** Cows milk

**4.0 Health mark:** This product is manufactured in a dairy establishment approved to display the health mark - UK (NI) NI235M EC

**5.0 Country of origin:** Northern Ireland

<b>6.0 Product description:</b>	Code	Description	Shelf life
	FS3	1 pint / 568mls pasteurised fully skimmed milk	+ 9 - 13 days
	FS4	2 litre pasteurised fully skimmed milk	+ 9 - 13 days

NB - number of days shelf life is determined by freshness of raw milk e.g. Monday production of weekend raw milk given 9 days

**7.0 Storage condition:** Keep refrigerated <5°C

**8.0 Organoleptic standards** Creamy white, free flowing liquid. Smell & taste to be clean & characteristic of fresh milk with no taints or abnormalities.

### 9.0 Nutritional information:

	Typical values per 100ml
Energy	146 kJ / 34 kcal
Fat	0.1 g
of which saturates	0.1 g
Carbohydrate	5.0 g
of which sugars	5.0 g
Protein	3.4 g
Salt	0.1 g
Calcium	124 mg

### 10.0 Microbiological standards

Test	Standard
Total viable count	< 15,000
Enterobacteriaceae	< 10
Pre-incubated plate count	< 150,000
Salmonella	Not detected in 25g
Listeria	Not detected in 25g
Staph. Aureus	< 1

### 11.0 Packaging

The product is filled into clean, high density polyethylene polybottles. Polybottles are sealed using a tamper proof, high density polyethylene cap.

### 12.0 Traceability:

Polybottle: each bottle is identified using a combination of use by date, production day code, and production time.

