



Libya
Prices stability fund

Dehydrated Milk specification (whole milk)

whole milk powder milk is caused by dehydration of fresh cow's milk pasteurized whole one of the methods of conventional drying.

Classification of milk powder	Guide nitrogen whey proteins	Thermal treatment equivalents
Dryer low heat	6 \geq	72 75 Q / 15 20 seconds.
Dryer medium heat	5.99 1.51	85 105 Q / 1 2 minutes
High temperature dryer	1.50 \geq	125 135 Q / 2 6 minutes

First : Standard requirements:

The following specifications have to be met in the whole dehydrated milk :-

- 1- to be free from pork or its derivatives products.
- 2- to be physically in the taste and smell and free of graininess when retrieval.
- 3- to be clean and free of impurities and exotic materials.
- 4- It should be free of vegetable oil and other fats other than milk fat
- 5- It shall be homogenous and free from cluster.
- 6- Must be a milk white cream-colored and free from coloring materials.
- 7- Humidity rate shall not be more than 5% Calculated based on the dry weight of non- fat solids.
- 8- Fat rate shall not be less than 26%- <42% maximum fat .
- 9- Acidity content shall not exceed 18 mm 10/1 ml of sodium hydroxide per 10 g of non- fat solids , according to the way the reference contained in the ISO: 6091: 2010 (86): 2010.
- 10-Overall protein rate shall not be less than 34% Calculated based on the dry weight of non- fat solids.
- 11-Allows the use of retentate or Bermeyt milk for the purpose of modifying the protein content.
- 12-Allows the addition of lactose during processing for the purpose of improvement of the smelting process , but not more than 2% on the amount of the proportion of solids non- fat.
- 13-Scorched particles should not exceed 15 mg (CD b).
- 14-Melting guide for milk powder shall not exceed 1 ml .



15-Overall acidity shall not be more than 0.15% predestined as lactic acid in the whole recovered milk.

In case the difference rate in the standard specification requirements increased more than the allowed limit, the Fund shall be entitled to deduct the average of the difference increase from the value of shipment insomuch as (0.5% TO 0.1% difference) and the Fund shall undertake thereby, right after proof of the difference without the need for warning and the resort to the judiciary or the taking of any other measure, bearing in mind that the Libyan standard specification for Dehydrated Milk no:(358/2013) commodity is to be considered herein. The fund may also, according to its absolute discretion, instead of deducting the difference that the rejection of the amount by the difference in the specifications or refuse to accept the other part, and without prejudice to the obligation of the second party to supply alternative amount for the quantity that is rejected, And assumes the second party inspection fees payable for alternative quantities of the commodity supplied.

Second :Hygienic requirements

- 1- It should be free of pathogenic microorganisms and / or their toxins with the exception of aflatoxin (M1), which must not exceed the quantity of 0.05 mcg / kg after retrieval.
- 2- The product is manufactured in accordance with the conditions and public health rules for food dairy products, (CAC/RCP 75-2004) in addition to the instructions issued by the health authorities..
- 3- Microbiological criteria are in accordance with the following schedule: _

the test	the border
The total number of bacteria aerobic / g Milk fast dryer to melt	10.000 (colony formation unit)
yeasts and fungi / gm	≤10 (colony formation unit)
Coliform bacteria	≤10 (colony formation unit)
Thermotolerant coliform bacteria	free
Bacteria Salmonella.spp / 25 gm	
Bacteria Listeria monocytogenes/ 25 gm	
Bacteria Staphylococcus aureus	



- 4- Permitted radiation does not exceed the Standard No. Libya border level (595) for the year 2009 on the ceilings for levels of ionizing radiation for food and feed and drinking water.
- 5- Pesticide residues* shall not exceed the permissible limits issued by the Codex Alimentarius Commission
- 6- The amount of melamine* should not exceed 0.5 mg / kg after retrieval.
- 7- Milk must be free of banned veterinary drug* use , and shall not exceed the residues of veterinary drugs* permitted for use on issued by the Codex Alimentarius border.
- 8- Shall not exceed the amount of metal contaminants * After the retrieval:-

Element	The upper limit mg / kg
Lead	0.02
Cadmium	0.01

* (Taking into account any recommendations or amendments adopted by the National Center for Standards and Standards) standard.

- 9- Shall not exceed dioxin limits by the limits specified in the following table:-

Statement	Pico gram /gram fat* (pg/g)
Sum of dioxins (WHO-PCDD/F-TEQ)	3.0
Sum of dioxins and dioxin – like PCBs WHO –PCDD/ (F-PCB-TEQ)	6.0

* Does not apply to dried milk content less than 1 % fat*

Additives:-

The following may be added according to contracting:-

- 1- allows the addition of vitamin A , and the levels of vitamin D in accordance with the specification approved by the National Center for specifications and standards .
- 2- allows the addition of the following materials in accordance with the permissible limits :-

International bar code	Additives Name	Upper limit in the final product
stabilizers		
331	Sodium Citrate	5 g / kg individually or in combination and is calculated as compounds anhydrous
332	Potassium citrate	
Firming agents		
508	Potassium chloride	According to good manufacturing methods
509	Calcium chloride	



Acidity regulators		
339	Sodium Phosphate	5 g / kg individually or in combination and is calculated as compounds anhydrous
340	Potassium Phosphate	
450	Diphosphate	
451	Triphosphate	
452	Many phosphate	
500	Sodium carbonate	
501	Potassium carbonate	
Emulsifiers		
322	Lecithin* (or Phospholipids)*	According to good manufacturing methods
471	Mono and dual Gelasred For fatty acidosis	2.5gm/kg
Anticaking agents		
170	Calcium carbonate	10 g / kg individually or in combination
341	Oortovosvat tri- calcium	
343	Oortovosvat three- magnesium	
504	Magnesium carbonate	
530	Magnesium oxide	
551	Dual silicon oxide (non Mtalpr)	
552	Calcium Silicate	
553	Magnesium silicate	
554	Aluminum silicate and sodium	
556	Aluminum silicate , calcium	
559	Aluminum silicate	
Antioxidants		
300	Leftist ascorbic acid	0.5 g / kg calculated on the basis of Ascorbic acid
301	Sodium ascorbate	
304	Ascorbyl palmitate	
320	Biotilatd hydroxy Anesol	0.01 % g / kg

.* (Taking into account any recommendations or amendments adopted by the National Center for Standards and Standards) standard.



Packaging , transport, storage and handling :

- Packaging:

- You must fill in the milk powder in cans tightly closed and healthy enough in such a way as not to cause a change in the organoleptic properties and consumer health and matching the approved standards.

- packaged milk in containers weighing 330 g or 400 g every 24 can in a carton

- Transport:

- Convey in adequate transportation and a clean, dry , protect the product from damage and contamination and at a temperature of not more than (25) C .

-Storage and handling.

- Storage and handling of the product in the health conditions far from sources of pollution and at a temperature in the 25. C , while adhering to the manufacturer's recommendations .

Illustrative information:

1. Libya
2. Prices stability Fund
3. Product's name and type
4. The percentage of moisture and fat and protein
5. Net weight in international units
6. Batch number
7. Manufacturer's name, address and trademark
8. Country of origin
9. Production date and the date of expiration month and year in a manner that is symbolic and required good storage conditions.
10. Writes the phrase stating melting fast and the method of retrieval
11. Writes the phrase stating that the product is not suitable for infant feeding.
12. Basic components including food ingredients and additives.
13. No. international identity.

..End..