

**Product Description & Specification – UHT Milk**

Process Category	UHT
Product ID	-
Product Name	UHT Milk

SN	Criteria	Details
01	Process Name	The product is processed by UHT heat treatment as well as selected holding time, in an appropriate manner & then packed in Tetra Pak Laminate maintaining aseptic filling technology.
02	Definition	Raw milk applied by UHT heat treatment with a selected holding time followed by aseptic filling and poses a longer shelf life.
03	Product Name	UHT Milk
04	Ingredients	Raw Milk
05	Important Product Characteristics	Natural Taste
06	Preservation Method	UHT treatment followed by aseptic filling in Tetra Pack Laminate. Can keep in ambient temperature.
07	Packaging – Primary	06 Layer Tetra Pack Laminate
08	Packaging – Secondary	Corrugated Carton
09	Packaging – Tertiary	NA
10	Where it will be sold	All over the country
11	How it is to be used	Can be consumed directly without further heat treatment.
12	Storage Condition	Ambient Temperature
13	Distribution Method	Ambient Temperature maintaining GMP
14	Who will Consume	People of all ages.
15	Applicable Statutory Regulation	The product shall also comply in all other aspects with the requirements of the legislations enforced in the country
16	Microbiological Stability	Provided by good sanitation practices. After UHT treatment the microbial load will be nil.
17	Shelf Life	06 – 09 months
18	Traceability	Through Batch No. and back up to Raw Material
19	Labelling Instruction	Name and address of manufacturer, Batch No., MFG, EXP, MRP.



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20	Pack Size	100ml, 200ml, 500ml, 1000ml or as per company standard
21	Product Specification	See on Table 01, Table 02, Table 03

**Table 01 – Specification – UHT Milk – Physical Properties**

SN	Characteristics	Requirements	Remarks
01	Appearance	Yellowish white, may be little bit brownish after treatment, greenish ting, turbid and opaque, slightly sweet in nature, normal flavor and odor. Free from foreign materials.	
02	Color	Yellowish white, may be little bit brownish after treatment, greenish ting, turbid and opaque	
03	Flavor	Characteristic milk flavor	
04	Taste	Slightly sweet in nature	

**Table 02 – Specification – UHT Milk – Chemical or Other Testing Properties**

SN	Characteristics	Requirements	Remarks
01	Fat [UHT whole milk], Min	3.5	As per country std.
a	Fat [UHT standard milk], Min	3.5	As per country std.
b	Fat [UHT reconstituted milk], Min	3.5	As per country std.
c	Fat [UHT toned milk], Min	2.0	As per country std.
d	Fat [UHT medium fat milk]	2.0 – 3.5	As per country std.
e	Fat [UHT low fat milk]	0.5 – 2.0	As per country std.
f	Fat [UHT fat free or skimmed milk], Max	0.5	As per country std.
02	Solid Non Fat [SNF] [percentage by mass] Min	8.0	As per country std.
03	Density [gm/ml] at 20C	1.028 – 1.036	As per country std.
04	Lactose [percentage by mass], Min	4.4	As per country std.
05	Protein [percentage by mass], Min	3.3	As per country std.
06	Titration Acidity [as Lactic Acid per 100ml of Milk], Max	0.18	As per country std.
07	Alcohol Test	Negative	As per country std.

**Table 03 – Specification – UHT Milk – Microbiological Properties**

<b>SN</b>	<b>Characteristics</b>	<b>Requirements</b>	<b>Remarks</b>
01	Total plate count [cfu/ml], Max	10	As per country std.
02	Total Coliform count [cfu/ml]	Absent	As per country std.
03	Yeast and Mold Count [cfu/ml]	NA	As per country std.