

Product Description & Specification – Chocolate Milk

Process Category	Pasteurized/UHT/Retort
Product ID	-
Product Name	Chocolate Milk

SN	Criteria	Details
01	Process Name	The product is processed by Pasteurized/UHT/Retort heat treatment as well as selected holding time, in an appropriate manner & then packed in Tetra Pak Laminate or Alu Based Packing or HDPE bottle or Glass bottle etc. [by maintaining aseptic filling technology for UHT]
02	Definition	Chocolate milk applied by Pasteurized/UHT/Retort heat treatment with a selected holding time and poses a longer shelf life.
03	Product Name	Chocolate Milk
04	Ingredients	Raw Milk, Cocoa Powder, Salt, Chocolate Flavor, Vanilla Flavor etc.
05	Important Product Characteristics	Characteristic chocolate milk taste with natural milk taste.
06	Preservation Method	Pasteurized/UHT/Retort heat treatment [by maintaining aseptic filling technology for UHT]. Can keep in ambient temperature.
07	Packaging – Primary	Tetra Pak Laminate or Alu Based Packing or HDPE bottle or Glass bottle etc.
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/Retort heat 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.
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 – Chocolate Milk – Physical Properties

SN	Characteristics	Requirements	Remarks
01	Appearance	Chocolate colored having a flavor profile, with sweet chocolatey, with a note of cooked milk, may also be caramelized sugar and with a vanilla after taste. Creamy and smooth in texture. Slightly or more sweet in combined nature with characteristics flavor and odor. free from any kind of foreign materials.	
02	Color	Chocolate colored, turbid and opaque	
03	Flavor	Characteristic chocolatey flavor with milk flavor	
04	Taste	Slightly or more sweet in combined nature	



Table 02 – Specification – Chocolate Milk – Chemical or Other Testing Properties

SN	Characteristics	Requirements		Remarks
		Pasteurized	UHT	
01	Milk Fat Content [percent by mass]	2.0 – 2.5	2.0 – 2.5	As per country std.
02	SNF [Solid Non Fat] [percent by mass]	8.0	8.0	As per country std.
03	Sugar [Sucrose] [percent by mass]	7.5	7.5	As per country std.
04	Total Milk Solid [percent by mass]	10	10	As per country std.
05	Specific Gravity [min]	1.06	1.06	As per country std.



Table 03 – Specification – Chocolate Milk – Microbiological Properties

SN	Characteristics	Requirements		Remarks
		Pasteurized	UHT	
01	Total plate count [cfu/ml], Max	30000	Nil	As per country std.
02	Total Coliform count [cfu/ml]10/ml	10	Nil	As per country std.
03	Yeast and Mold Count [cfu/ml]	NA	NA	As per country std.

