

植脂末NON DAIRY CREAMER C28

一、产品描述 Product description

本品是以葡萄糖浆，食用植物油为主要原料，添加食品添加剂（酪蛋白酸钠、单、双甘油脂肪酸酯、磷酸氢二钾、二氧化硅）后经喷雾干燥等加工工艺制成的粉状或颗粒状制品。

It is a powder product made by the way of spray drying and other technology processing, which mainly contain glucose syrup, edible vegetable oil, food additives (sodium caseinate, mono and diglycerol fatty acid ester, dipotassium phosphate, silicon dioxide).

二、法律法规要求 Laws and regulations requirement

本产品所使用的原辅料、以及产品的生产加工过程管理均符合国家相关法律法规的要求，取得了生产许可证（证号 SC10235062400676），并通过 ISO9000、ISO22000、ISO14000 等管理体系认证。

All raw materials and process of manufacture comply with national related laws and regulations. We obtain production license (No: SC10235062400676) and certificate of ISO9000、ISO22000、ISO14000.

三、感官要求 Sensorial quality

项目 Item	要求 Requirement
外观 Color	乳白色至乳黄色 Milk white or creamy yellow
状态 State	均匀粉末状或颗粒状，疏松无结块，无外来杂质 Homogeneous powder or graininess, loose without caking, no foreign impurity
滋味 Mouthfeel	具有与成分相符的滋味和气味，无异味 The taste and smell coincide with its ingredients ,no off odor

四、常规理化指标 Chemical index

项目 Item	要求 Requirement	检验方法 Test Standard
脂肪，(g/100g) Fat	30.0±3	GB 5009.6
蛋白质 (N×6.38)，(g/100g) Protein	1.5±0.3	GB 5009.5
水分，(g/100g) Moisture ≤	5.0	GB 5009.3

注：理化指标的要求范围遵循《GB28050-2011》的允许误差范围，见下表：

Note: The required range of chemical index complies with the allowable error range specified in GB28050-2011.

See the following table:

6.4在产品保质期内，能量和营养成分含量的允许误差范围应符合表2 的规定。

Within the shelf life, the allowable error range of energy and nutrition content shall comply with Table 2.

注：本文件中引用的国家法律法规和国家标准均为最新版本 Note: The national laws and regulations as well as national standards quoted in this document are the latest version.

表2 能量和营养成分含量的允许误差范围

Table 2 The Allowable Error Range of Energy and Nutrition Content

能量和营养成分 Energy and Nutrition	允许误差范围 Allowable Error Range
食品的蛋白质，多不饱和及单不饱和脂肪（酸），碳水化合物、糖（仅限乳糖），总的、可溶性或不溶性膳食纤维及其单体，维生素（不包括维生素D、维生素A），矿物质（不包括钠），强化的其他营养成分 Food protein, polyunsaturated and monounsaturated fats (acids), carbohydrates, sugars (lactose only), total soluble or insoluble dietary fiber and its monomers, vitamins (except vitamin D and vitamin A), minerals (except sodium), other fortified nutrient content	≥80 % 标示值 ≥80 % Indicated value
食品中的能量以及脂肪、饱和脂肪（酸）、反式脂肪（酸），胆固醇，钠，糖（除外乳糖） Food energy and fat, saturated fat (acid), trans fat (acid), cholesterol, sodium, sugar (except lactose)	≤ 120 % 标示值 ≤ 120 % Indicated value

五、常规微生物指标 Microbiological index

项目 Item	要求 Requirement				检验方法 Test Standard
菌落总数, Total plate count CFU/g	n	c	m	M	GB 4789.2
	5	2	1000	50000	
大肠菌群, E-coli CFU/g	n	c	m	M	GB 4789.3
	5	2	10	100	
霉菌, Mould CFU/g ≤	50				GB 4789.15

六、食品安全指标 Safety and health

符合相关食品安全国家标准的规定。

Comply with relevant national food safety standards

七、包装 Packing

1. 包装：净含量 25kg/袋，牛皮纸袋内衬塑料袋。

Package: Net weight 25kg per paper bag with PE bag inner liner

2. 标签：符合《食品安全法》、GB 7718 和 GB 28050 的规定。

Label: Comply with Food Safety Law, regulations of GB 7718 and GB 28050.

八、贮存条件和保质期

产品在未开封，贮存在卫生、阴凉、干燥、避光处，防护措施完备的环境下，保质期为 18 个月。

18 months in original and unopened packaging, stored in clean, dry, sheltered and well-protected environment.

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