

Specifications Organic Milk

Organic milk (cow milk) pasteurized organic raw milk without adding or extracting any components.

Temperature:	< 6 °C
pH value:	6,50 – 6,80
Fat content:	> 3,45 %
Protein content:	3,2 – 3,8 %
Alcohol test (70 %)	negative (no coagulation)
Flash Pasteurization proof:	negative (alkaline phosphatase not detectable)
High Temperature Heating proof:	positive (peroxidase detectable)
Sensory analysis:	Organic milk without any obvious modifications Appearance: min. 4 points (DLG-Quality Test) Smell: min. 4 points Taste: min. 4 points
Inhibitors:	negative (acknowledged long-term testing)
Total bacteria:	< 50.000 CFU / cm ³
Coliforms:	< 1000
E. Coli	< 1000

Traceability and quality control:

On milk collection on each single farm the tanker brings a neutral representative sample. The representative sample is always well cooled and in perfect condition. The driver must always show the current and valid certified cleaning certificate, a full delivery note as well as a weighing receipt. Unloading of the milk requires a reference number and weighing. The chambers of the tanker are sealed, and the seal numbers are stated on each delivery note.