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HD MILK CALCIUM P-10

2009/5/14

QUALITY SPECIFICATION

Product	HD Mik Calcium P-10 (High Dispersion Type)
Manufacturer	MSC CO., LTD. (KOREA)
Importer	MARINE SCIENCE CO.,LTD.
Summary	

HD Milk Calcium is compound of the white and creamy urtra fine particle milk calcium powder which contain more than 40%.
Avarage particle size is 0.20±0.06μg which can be keep stable dispersion in solution.

Composition Milk calcium : more than 40%
Gum Arabic, others : less than 60%

Application

Reinforcing agent: Calcium enriched beverage which need to have less precipitation and transparency, or calcium enriched food like soy milk, milk, cheese and yogurt, etc.
Other: snack, noodle, chewing gum, health food, nutraceutical supplement, etc.

Expiration Date	unopened	24 months from date of manufacture(Store in dry place and cool temp.)
	opened	60 days(Storage seal and dry at refrigrate)
Package	Outer	Carton box
	Inner	Low-density Polyethelene bag for food (20kg×1bag)
Labeling for usage of food		

Information of Material

GMO material	GMO material and its processed products are not used.
Allergen material	Milk
Bovine original	Milk
Agricultural chemical residual	Material used agricultural chemicals are not used.
Disapproved Ingredient	Ingredients disapproved in Japan are not used.

Product standard

Standard items	Specification	Analysis method
Milk Calcium Gum arabic, others	Not less than 40.0% Not more than 60.0%	
Calcium content	Not less than 10.0%	ICP Emission spectrochemical analysis method
Appearance	White and creamy fine powder	
Moisture	Not more than 5.0%	Loss on dry test method
Heavy metal as Pb	Not more than 20.0μg/g	ICP Emission spectrochemical analysis method
Arsenic as AS_2O_3	Not more than 4.0μg/g	ICP Emission spectrochemical analysis method
Total plate count	Not more than 3,000cfu/g	Standard method plate count agar
Coliform	Negative	EC fermentation tube method
E.coli	Negative	BGLB method