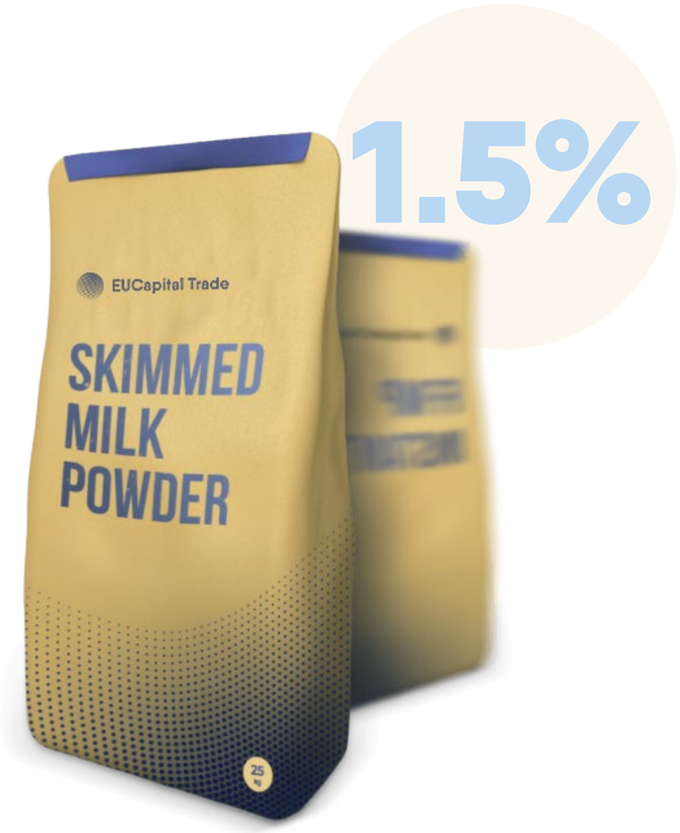
EUCapital Trade

Dairy commodities supplier

Our products

EUCapital Trade

Skimmed Milk Powder



Physical and Chemical Parameters

Parameter	Limit	Method
Moisture,%	no more 4,0	3 hrs 102°C
Fat, %	no more 1,5	ISO 1736
Protein (N×6,38, in milk solids-non-fat), %	no less 35,0	ISO 8968-1/2
Titratable acidity, ml 0,1N NaOH/10g solids-non- fat	no more 18,0	ISO 6091
WPN, mg N/g	1,51 – 5,99	ADPI 916
Carbohydrates (predominantly lactose), %	approx. 54,0	by calculation
Ash, %	approx. 8,0	by calculation
Scorched particles (32,5g)	Disc A	ADPI 916
Insolubility index, ml	no more 0,5	ISO 8156
Foreign material (32,5g)	absent	

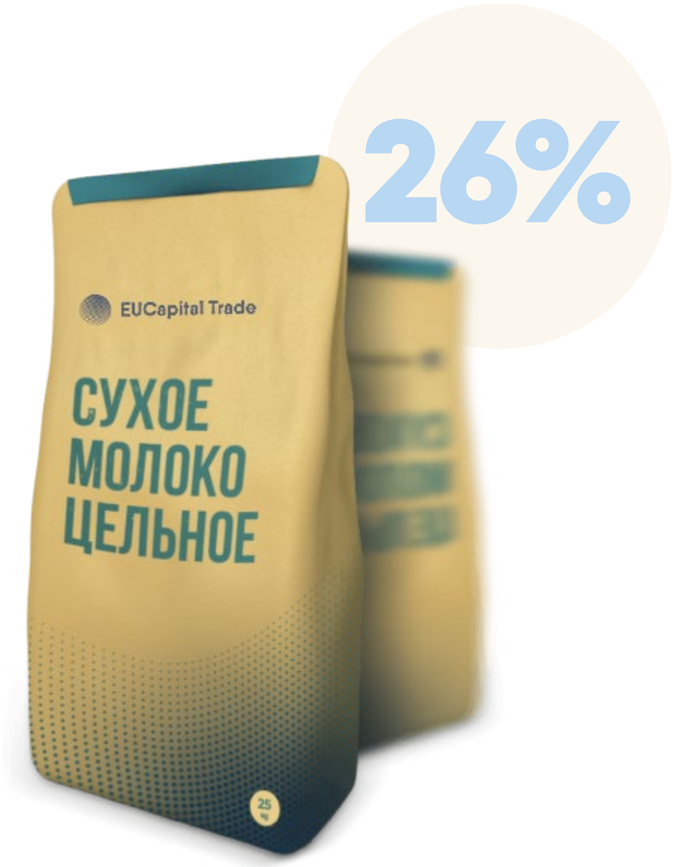
Microbiological Parameters

Parameter	Limit	Method
Total plate count, in 1g	no more 1,0×104 CFU	ISO 4833
Coliform, in 1g	no more 10 CFU	ISO 4832
Enterobacteriaceae, in 1g	no more 10 CFU	ISO 21528-2
E.coli, in 1g	no more 10 CFU	ISO 16649-2
Coagulase-positive staphylococci*, in 1g	no more 10 CFU	ISO 6888-1
Yeast and mold, in 1g	no more 100 CFU	ISO 6611
Listeria monocytogenes, in 25g	absent	ISO 11290:1
Salmonella, in 25g	absent	ISO 6579
Bacillus cereus, in 1g	no more 50 CFU	ISO 7932
Clostridium perfringens, in 1g	no more 10 CFU	ISO 7937

*including Staphylococcus aureus

EUCapital Trade

Whole Milk Powder



Physical and Chemical Parameters

Parameter	Typical	Limit	Method
Moisture,%	3,0 – 3,5	no more 4,0	3 hrs 102°C
Fat, %	26,0 – 27,5	no less 26,0	ISO 1736
Protein in product (N×6.38), %	24,5 – 25,5	no less 24,0	ISO 8968-1/2
Protein (N×6,38, in milk solids-non-fat), %	34,3 – 36,5	no less 34,0	ISO 8968-1/2
Titratable acidity, ml 0,1N NaOH/10g solids- non-fat	15,6 – 17,6	no more 18,0	ISO 6091
Carbohydrates (predominantly lactose), %	approx. 38,0	approx. 38,0	by calculation
Ash, %	approx. 6,0	approx. 6,0	by calculation
Scorched particles (32,5g)	Disc A	Disc A	ADPI 916
Insolubility index, ml	0,5 – 0,75	no more 1,0	ISO 8156
Foreign material (32,5g)	absent	absent	

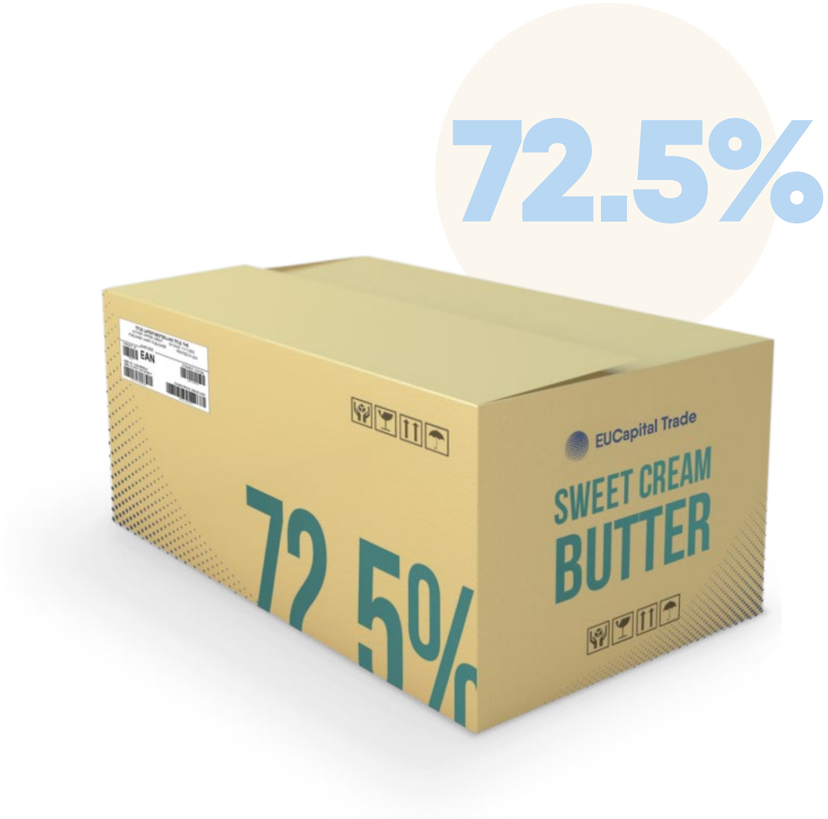
Microbiological Parameters

Parameter	Limit	Method
Total plate count, in 1g	no more 1,0×104 CFU	ISO 4833
Coliform, in 1g	no more 10 CFU	ISO 4832
Enterobacteriaceae, in 1g	no more 10 CFU	ISO 21528-2
E.coli, in 1g	no more 10 CFU	ISO 16649-2
Coagulase-positive staphylococci*, in 1g	no more 10 CFU	ISO 6888-1
Yeast and mold, in 1g	no more 100 CFU	ISO 6611
Listeria monocytogenes, in 25g	absent	ISO 11290:1
Salmonella, in 25g	absent	ISO 6579
Bacillus cereus, in 1g	no more 50 CFU	ISO 7932
Clostridium perfringens, in 1g	no more 10 CFU	ISO 7937

*including Staphylococcus aureus

EUCapital Trade

Sweet cream butter 72.5%



Physical and Chemical Parameters

Parameter	Limit	Method
Milk fat, %	no less 72,5	ISO 8851-3
pH (serum)	no less 6,25	ISO 7238
Acidity, millimoles/100 g of fat	no more 2,5	ISO 1740

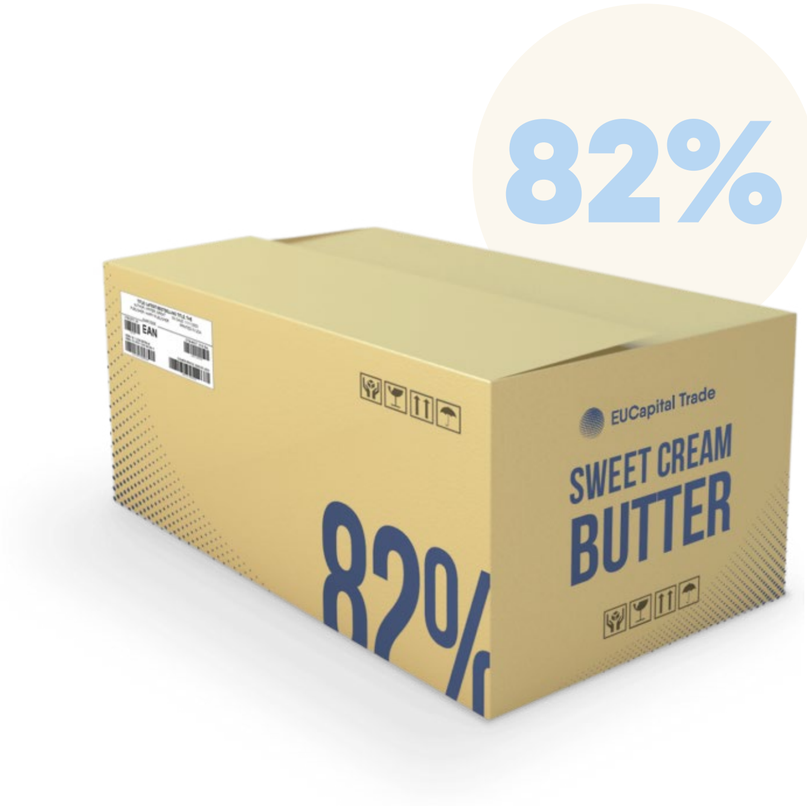
Microbiological Parameters

Parameter	Limit	Method
Total plate count, in 1g	no more 5,0×103 CFU	ISO 4833
Coliform, in 1g	no more 10 CFU	ISO 4832
Enterobacteriaceae, in 1g	no more 10 CFU	ISO 21528-2
E.coli, in 1g	no more 10 CFU	ISO 16649-2
Coagulase-positive staphylococci*, in 1g	no more 10 CFU	ISO 6888-1
Yeast and mold, in 1g	no more 10 CFU	ISO 6611
Listeria monocytogenes, in 25g	absent	ISO 11290:1
Salmonella, in 25g	absent	ISO 6579
Clostridium perfringens, in 1g	no more 10 CFU	ISO 7937

*including Staphylococcus aureus

EUCapital Trade

Sweet cream butter 82%



Physical and Chemical Parameters

Parameter	Limit	Method
Milk fat, %	no less 82	ISO 8851-3
Moisture, %	no more 16	ISO 8851-1 ISO 3727-1
Non-fat milk solids, %	no more 1,7	ISO 8851-2
pH (serum)	no less 6,25	ISO 7238
Acidity, millimoles/100 g of fat	no more 2,12	ISO 1740
FFA (Oleic acid), %	no more 0,6	ISO 1740

Microbiological Parameters

Parameter	Limit	Method
Total plate count, in 1g	no more 5,0×103 CFU	ISO 4833
Coliform, in 1g	no more 10 CFU	ISO 4832
Enterobacteriaceae, in 1g	no more 10 CFU	ISO 21528-2
E.coli, in 1g	no more 10 CFU	ISO 16649-2
Coagulase-positive staphylococci*, in 1g	no more 10 CFU	ISO 6888-1
Yeast and mold, in 1g	no more 10 CFU	ISO 6611
Listeria monocytogenes, in 25g	absent	ISO 11290:1
Salmonella, in 25g	absent	ISO 6579
Clostridium perfringens, in 1g	no more 10 CFU	ISO 7937

*including Staphylococcus aureus

EUCapital Trade

Demineralized Whey Powder 40%

Physical and Chemical Parameters

Parameter	Limit
Milk fat	1,2% max
Protein	11%
Moisture	4-5% max
Solubility index of raw sediment	0,5
Lactose	75% min
Acidity	not more than 12° T
Level of demineralization	40%
Ash content, %	5,5%
Solubility index of raw sediment	not more than 0,3-0,8 cm^3
Scorched particles	Disc A/B
Amount of MAFAM, KUO in 1 g of a product	not more than 1-105
Amount of molds, KUO in 1 g of a product	not more than 100
Amount of yeast, KUO in 1 g of a product	not more than 50

Microbiological Parameters

Parameter	Limit
Total	50.000/g max
Coliforms	absent in 0,1 g
Salmonella	absent in 25 g

EUCapital Trade

Spray dried Demineralized Whey Powder 50% (D50)

Physical and Chemical Parameters

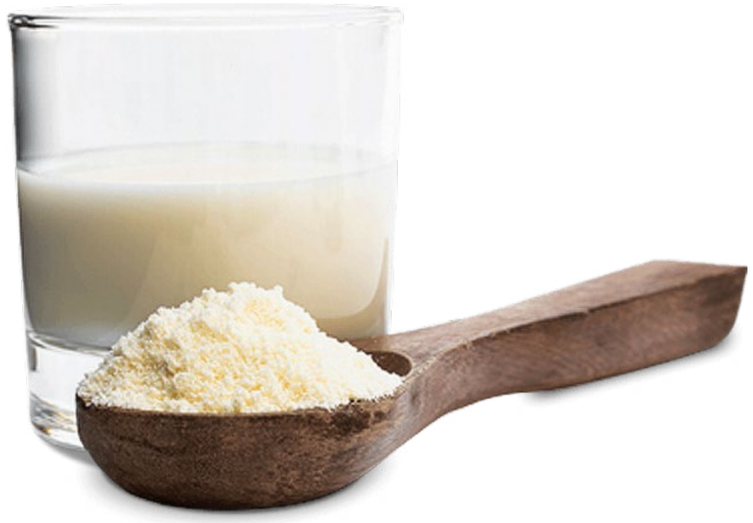
Parameter	Share
Moisture content, %, max	3,8
Protein weight content, %, min	12,54
Lactose weight content, %, min	74,45
Fat weight content, %, max	0,5
Ash weight content, %, max	3,8
Whey acidity reconstituted up to dry solids weight ratio 6,0 %, oT, max	8,0
Solubility index of primary sludge, cm3, max	0,1
Active acidity, min, pH (in 10% solution)	6,1

Nutritional Value

Name of product	Proteins, gr	Fat, gr	Carbohydrates, gr	Carbohydrates, gr
D50	12.54	0.5	74.45	338/1415

EUCapital Trade

FFMP



Due to its properties, FFMP is widely used in dairy, meat, bakery, confectionery industry, in the production of frozen foods, semi-finished products, drinks, ready-to-eat breakfasts, soups, snacks, creams, sauces, milk drinks, ice cream, baby food, etc.

Physical and Chemical Parameters

Parameter	Limit
Fat:	Min. 28%
Moisture	Max. 4%
Protein	Approx. 24%
Lactose	38% +/-2,0%
Ash	5-6%
Solubility Index	Max. 1,0 ml
Burned Particles (DISC)	A-B

Microbiological Parameters

Parameter	Limit
Total plate count CFU/g	Max. 20.000
Total Coliforms (1g)	Negative
E-Coli (0,1g)	Negative
Yeast & Moulds CFU/g	Max. 100
Staphylococcus Aureus	< 10
Salmonella	Absent
Appearance	Characteristic, light yellow powder
Odor & Taste	Characteristic

EUCapital Trade

Sweet Whey Powder

Spray dried Sweet Whey Powder (SWP) is dairy product made from fresh, pasteurized whey, which comes from the production of yellow cheese. The product corresponds with the world standards and regulations for food safety.

Sensory and Physical Parameters

Parameter	Limit
pH	≥ 6
Titratable acidity, oT	Max 20
Solubility index, sm3 Ash%	Max 0,8
Disk (scorched Particles)	Max 8,5 A/B

Chemical Composition

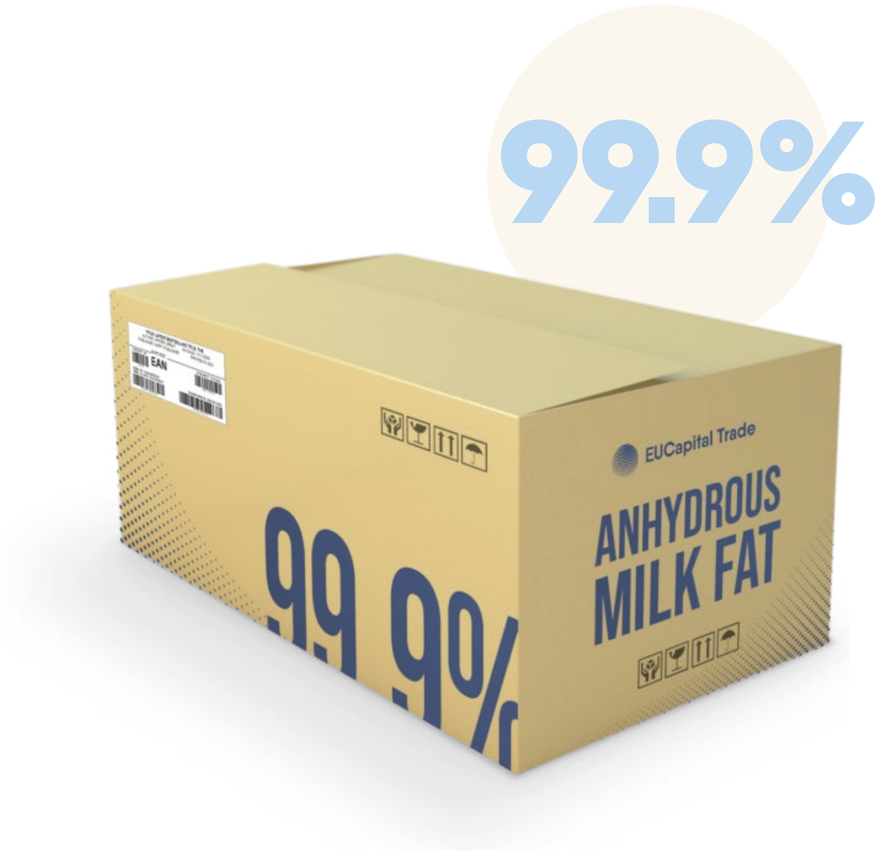
Parameter	Limit
Proteins, %	Min 10,0
Moisture, %	Max 5,0
Fat, %	Max 2
Lactose, %	Min 60,0

Microbiological Analysis

Parameter	Limit
Total amount of bacteria, CFU/g	Max 100 000
Coliforms, 0,1 g	absent
Moulds, CFU/g	Max 100
Yeasts, CFU/g	Max 50
Pathogens, incl. Salmonella, 25 g	absent
Staphylococcus aureus, 1g	absent
Listeria monocytogenus, 25g	absent

EUCapital Trade

Anhydrous Milk Fat



Chemical and Physical Criteria

Parameter	Limit
Total fat	99.9 g/100g
Butterfat	99.9 g/100g
Moisture	0.1 g/100g
Non fat dry matter	0.0 g/100g
Free Fatty Acids (FFA)	—
Peroxide value (PV)	—

Microbiological Criteria

Parameter	Limit
Total plate count	500 CFU/g
Yeasts and moulds	10 CFU/g
Coliforms	0 CFU/g
E. coli	0 CFU/g
Enterobacteriaceae	5 CFU/g
Staphylococcus aureus	0 CFU/g
Salmonella	0 CFU/25g
Listeria monocytogenes	0 CFU/25g

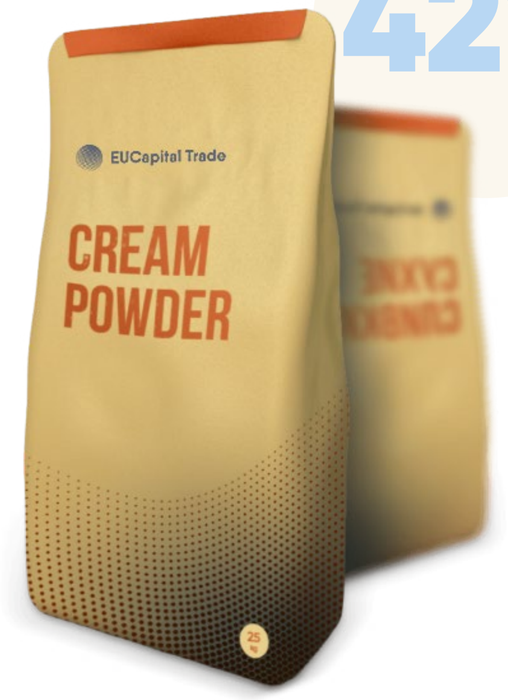
Nutrition Data

Parameter	Limit
Energy kcal	899 Kcal/100g
Energy kJ	3 696 kJ/100g
Fat	99.90 g/100g
Saturated fatty ac.	66.30 g/100g
Monounsaturated fatty ac.	30.10 g/100g
in which trans	3.80 g/100g
Polyunsaturated fatty ac.	3.50 g/100g
Carbohydrate	0.00 g/100g
Sugars	0.00 g/100g
Protein	0.00 g/100g
Fibre	0.00 g/100g
Vitamin A (RE)	1 000 µg/100g
Vitamin D	1.80 µg/100g
Vitamin E	2.50 mg/100g
Sodium	0.00 g/100g
Salt equivalent	0.00 g/100g

EUCapital Trade

Cream Powder

42%



Physical and Chemical Parameters

Parameter	Limit	Method
Moisture,%	no more 3,0	3 hrs 102°C
Fat, %	no less 42,0	ISO 1736
Protein in product (N×6.38), %	no less 19,0	ISO 8968-1/2
Protein (N×6,38, in milk solids-non-fat), %	no less 34,0	ISO 8968-1/2
Titratable acidity, ml 0,1N NaOH/10g solids-non- fat	no more 18,0	ISO 6091
Carbohydrates (predominantly lactose), %	approx. 29	by calculation
Ash, %	approx. 4,5	by calculation
Scorched particles (32,5g)	Disc A, B	ADPI 916
Insolubility index, ml/50 ml	no more 2,0	ISO 8156
Foreign material (32,5g)	absent	

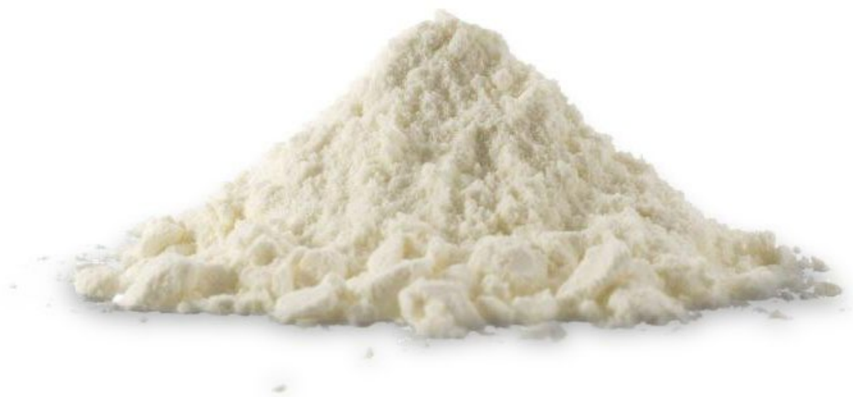
Microbiological Parameters

Parameter	Limit	Method
Total plate count, in 1g	no more 1,0×104 CFU	ISO 4833
Coliform, in 1g	no more 10 CFU	ISO 4832
Enterobacteriaceae, in 1g	no more 10 CFU	ISO 21528-2
E.coli, in 1g	no more 10 CFU	ISO 16649-2
Coagulase-positive staphylococci*, in 1g	no more 10 CFU	ISO 6888-1
Yeast and mold, in 1g	no more 100 CFU	ISO 6611
Listeria monocytogenes, in 25g	absent	ISO 11290:1
Salmonella, in 25g	absent	ISO 6579
Clostridium perfringens, in 1g	no more 10 CFU	ISO 7937

*including Staphylococcus aureus

EUCapital Trade

Whey Permeate Powder



Physical and Chemical Parameters

Parameter	Limit
Moisture,%	no more 4,0
Fat, %	max 1,25
Protein %	max 6,0
PH of 10% Solution	5,6 – 6,8
Lactose	min 80,0
Ash, %	max 8,5
Solubility, ml	max 1,25

Microbiological Parameters

Parameter	Limit	Method
Total bacterial count, cfu/g	max 50 000	IS-DL-06
Coligroup in 1 g	<10 or absent	PN-ISO 48 31 IS-DL-07
Moulds|Yeast cfu/g	max 50	PN-ISO 6611:2007
Salmonela in 25g	absent	PN-EN ISO 6579:1 2017 04
Listeria monocytogenes in 25 g	absent	PN-EN ISO 11290:1:2017-07

Storage

No more than 12 month from the production date in the temperature less than +25 and humidity level below 75%.

EUCapital Trade

Gouda Cheese 48%

48%

Physical and Chemical Parameters

Parameter	Min.	Target	Max.
Fat	27,5%	29,0%	30,5%
Dry matter	57,0%	58,0%	59,0%
Fat in dry matter	48,0%	-	-
Water content in nonfat cheese	54,0%	-	63,0%
Salt	1,5%	1,7%	2,1%
pH	5,2	5,35	5,5

Microbiological Parameters

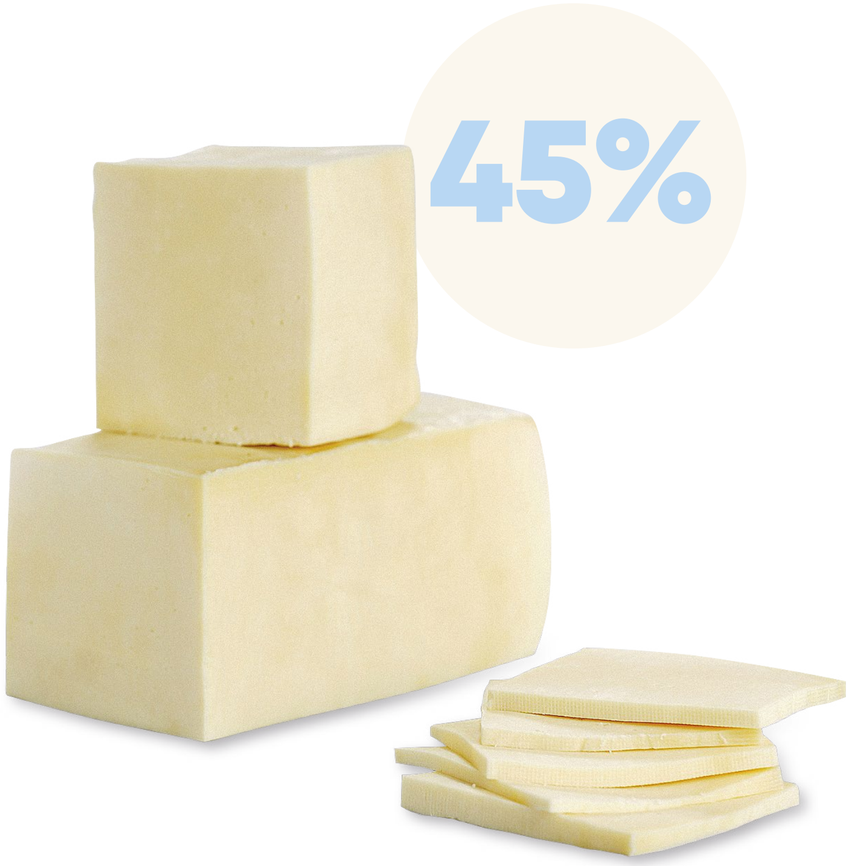
Parameter	Limit
Enterobacteriaceae	< 100 cfu/g
E. Coli	< 10 cfu/g
Yeast and mould	< 10 cfu/g
Salmonella	Neg/25g
Listeria monocytogenes	Neg/25g
Coagulase-pos. staphylococci	< 10 cfu/g
Clostridia	< 300 cfu/g
Sulfit-reducing clostridia	< 100 cfu/g

Nutritional Value/100g product

Parameter	Limit
Energy	1502kJ/362kcal
Fat	29,0g
of which saturates	19,4g
Carbohydrates	<0,1g
of which sugars	<0,1g
Fibres	0g
Protein	24,0g
Salt	1,7g

EUCapital Trade

Cagliata 45%



Ingredients

Normalized, pasteurized milk, salt, calcium chloride (E509), milk coagulant of microbiologi calnature, bacterial culture of the rmophilicandmesophiliclactic-acid bacterium, preservative - potassium nitrate (E252).

Composition

Parameter	Max.
Moisture, %	45,0
Fat in dry matter, %	45,0± 1,6
Salt, %	0,6

Microbiological Parameters

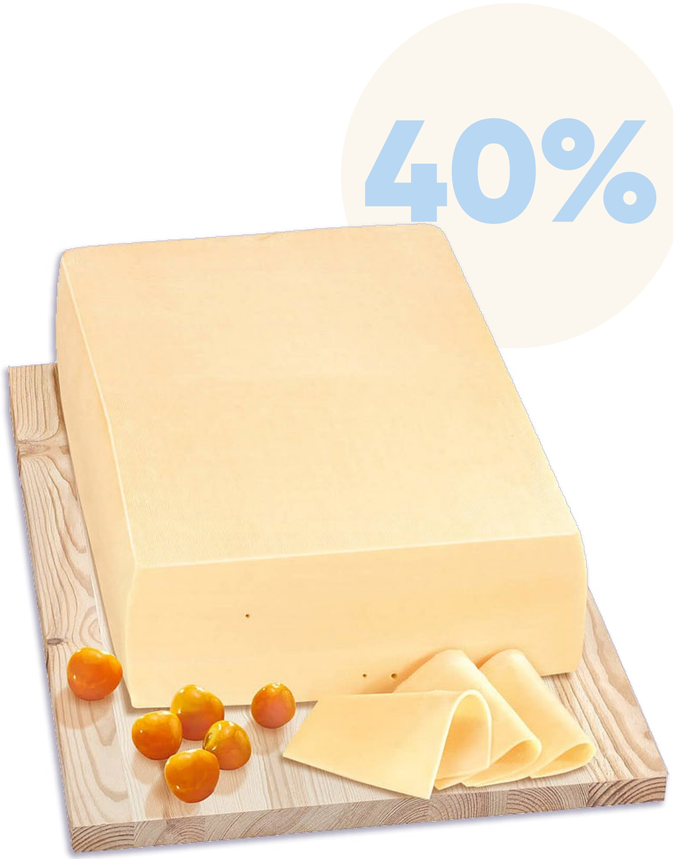
Parameter	Limit
St. aureus	< $5*10^2$ cfu/g
Coliforms	not allowed
Salmonella	not allowed
L.monocytogenes	not allowed

Nutritional Value/100g product

Parameter	Limit
Energy	1 385 kJ / 331 kcal
Protein	26,5g
Fat	25,0g

EUCapital Trade

Edam 40%



Physical and Chemical Parameters

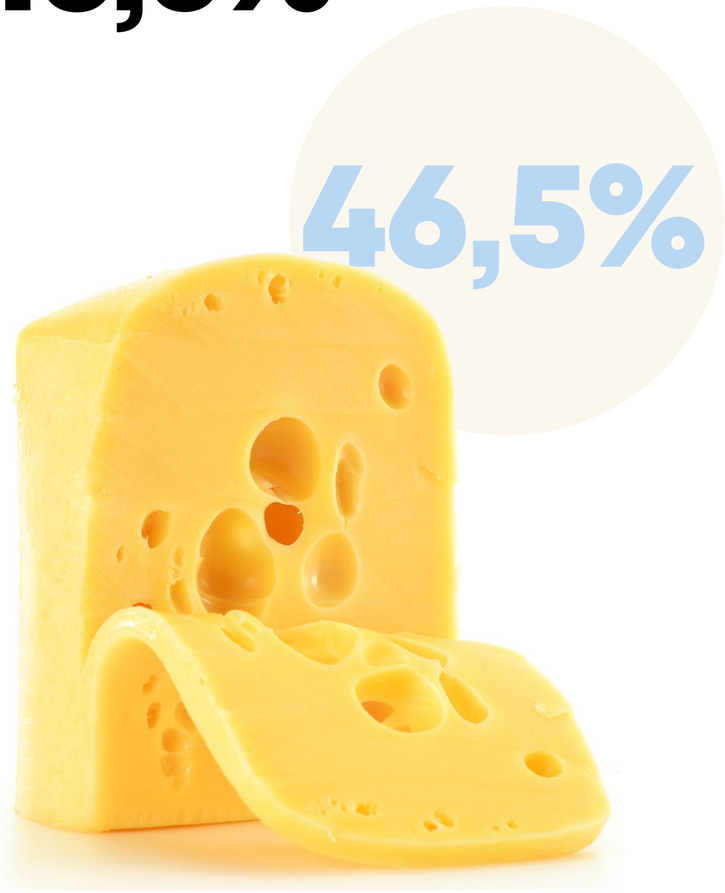
Parameter	Min	Target	Max
Fat, %	21,5	23,0	24,0
Dry matter, %	54,0	55,0	56,0
Fat in dry matter, %	40,0		44,0
Water content in nonfat cheese matter, %	54,0		63,0
Salt, %	1,5	1,7	2,1
pH-value after ripening	5,2	5,4	5,5

Microbiological Parameters

Parameter	Max	Method
Enterobacteria, CFU/g	100	VDLUFA M 7.4.2
E. coli, CFU/g	10	Direct Plating Method by Anderson & Baird-Parker
Enterococci, CFU/g	100	VDLUFA M 7.8.2
Yeasts / mould, CFU/g	500 / 100	VDLUFA M 7.7.2
Listeria monocytogenes, CFU/g	neg. / 25 g	DIN EN ISO 11290-1
Salmonellae, CFU/g	neg. / 25 g	ISO 6579
Coagulase-pos. staphylococci, CFU/g	10	ISO 6888-1
Clostridia, CFU/g	300	VDLUFA M 7.18.2.1
Sulfit-reducing clostridia, CFU/g	100	VDLUFA M 7.18.4

EUCapital Trade

Emmental 46,5%



Typical Nutritional Analysis

Parameter	Per 100g
Energy 1580kJ/378kcal	
Fat	29g
of which saturates	17.98g
Carbohydrate	<0.2g
of which lactose	<0.2g
Protein	29.0g
Salt	0.80g

Typical Composition

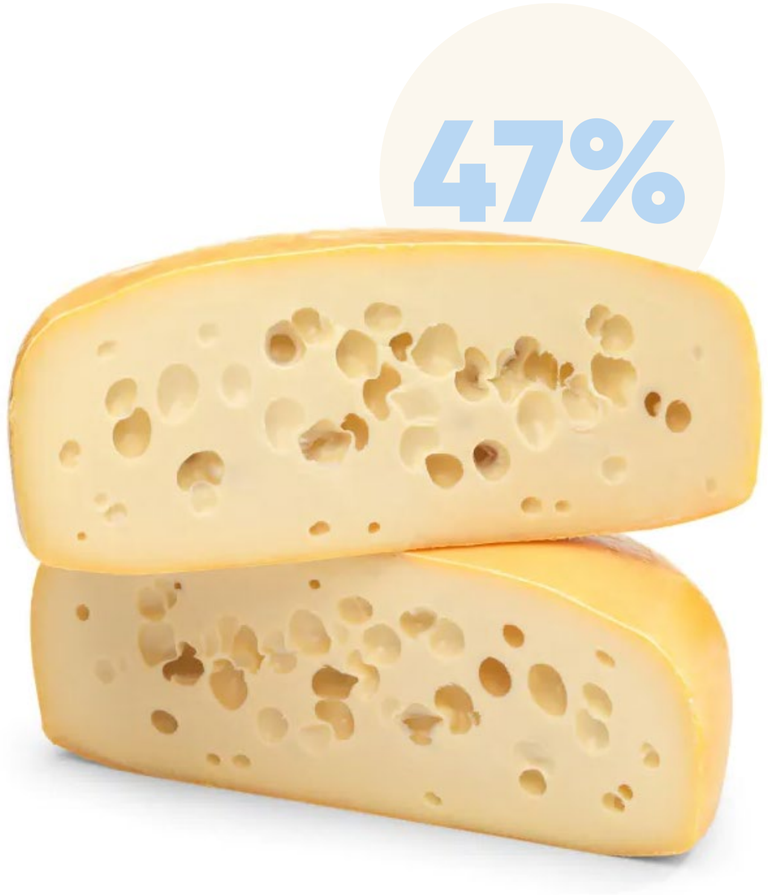
Parameter	Max
% Fat in Dry Matter	46.5%
Milk Fat	29.0%
Moisture	37.5%
pH	5.6
Salt	0.8%

Microbiological Parameters

Parameter	Max
Yeast	<50 per g
Mould	<50 per g
E coli	<10 per g
Coliforms	<100 per g
Staph aureus coagulase +ve	<10 per g
Enterobacteriaceae	N/A
Salmonella	Not detected
Listeria spp	Not detected

EUCapital Trade

Maasdam 47%



Physical and Chemical Parameters

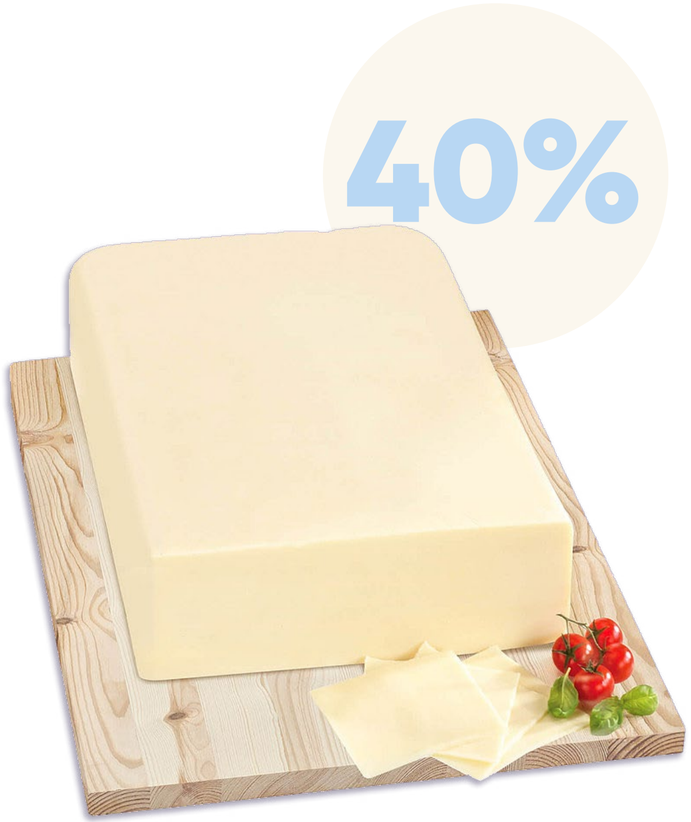
Parameter	Average	Minimum	Maximum	Method
Moisture, %	42,7	41,2	44,2	ISO 5534
Fat in dry matter, %	47	46	48	ISO 1735
Salt in dry matter, %	2,00	1,5	2,5	ISO 15151
$NaNO_3$, ppm			10	ISO 14673-2
pH	5,6	5,4	5,8	NEN 3775

Microbiological Parameters

Parameter	Min	Max	Method
Coagulase positive staphylococci, cfu/g	10	100	ISO 6888-2
Listeria monocytogenes, 25g	Not detected	Not detected	ISO 11290-1
Salmonella, 25g	Not detected	Not detected	ISO 6579
Escherichia coli, cfu/g	10	100	ISO 16649-2
Enterobacteriaceae, cfu/g	100	1000	ISO 21528-2
Moulds, cfu/g	100	1000	ISO 6611
Yeasts, cfu/g	10000	50000	ISO 6611

EUCapital Trade

Mozzarella 40%



Physical and Chemical Parameters

Parameter	Target Value	Tolerance
Fat content, %	21,2	[20,5-23]
Total solids, %	51,5	[50-54]
Moisture content, %	48,5	[46-50]
Fat in dry matter, %	41,2	[40-43]
Moisture on a fat-free basis, %	61,5	[60-63]
Salt, %	1,25	[0,7-1,6]
pH	5,2	[5,1-5,5]

Microbiological Parameters

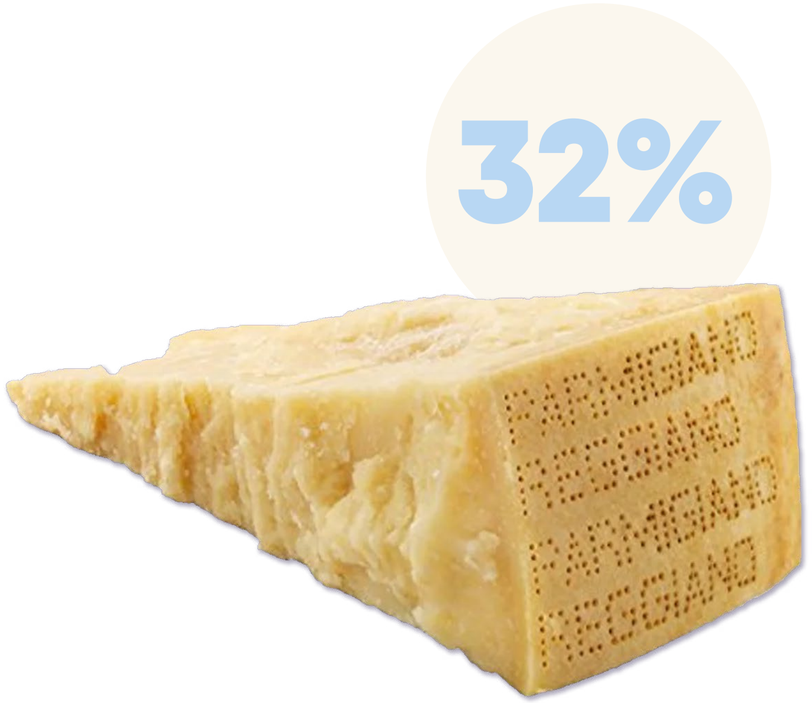
Parameter	Limit
Enterobacteriaceae, cfu/g	< 100
E. coli, cfu/g	< 10
Yeast, cfu/g	< 1000
Mould, cfu/g	< 1000
Salmonella, cfu/25g	Absent
Listeria monocytogenes, cfu/25g	Absent
Staphylococcus coagulase +, cfu/g	< 10

Average Nutritionnal Values (per 100g)

Parameter	Value
Energy, kJ	1230
Fat content, g	21,2
- of which saturated, g	15,0
Carbohydrates, g	0,5
- of which sugar, g	0,5
Proteins, g	25,0
Salt, g	1,5

EUCapital Trade

Parmesan 32%



Ingredients

Parmesan cheese (pasteurized part-skim milk, cheese cultures, salt, enzymes), powdered cellulose (to prevent caking).

Chemical Specifications

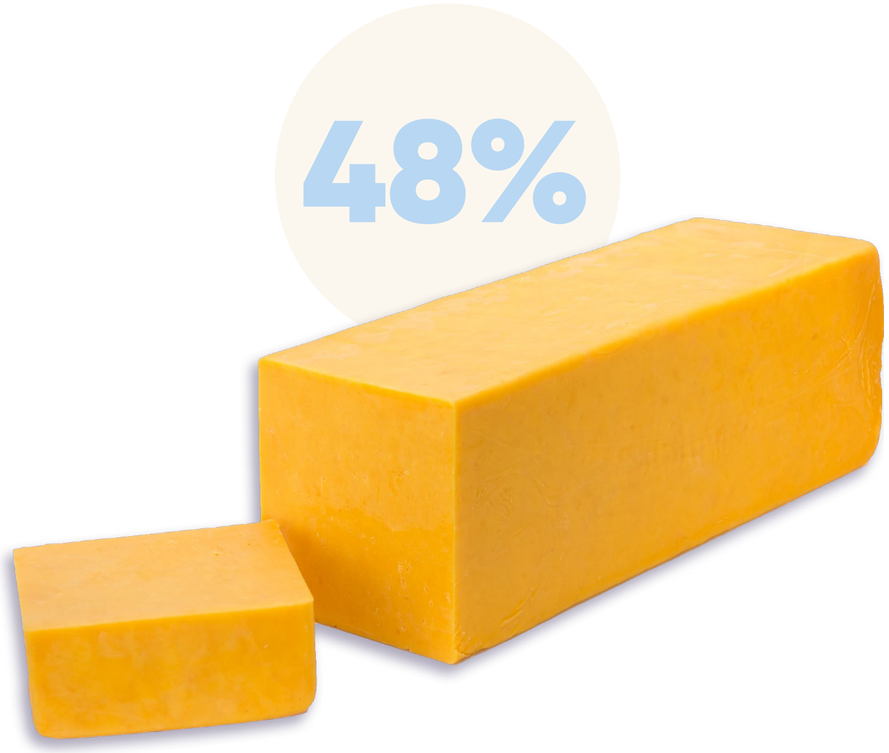
Parameter	Limit
Moisture	32% maximum
Salt	3.0 – 4.0%
Fat (dry basis)	32% minimum
pH	5.0 – 5.4
Water Activity	0.871

Microbiological Parameters

Parameter	Min	Max
Coliform	10	100
E. coli	0	10
Staph. [coag. pos.]	0	0
Yeast and Mold	200	1000

EUCapital Trade

Red Cheddar 48%



Physical and Chemical Parameters

Parameter	Limits: Min- Max	Method
Moisture, %	39	IDF 004:2004/ ISO5534
Dry Matter, %	61 min	Calculated
Fat, %	29.3 - 37	IDF 005:2004 / IS 69 1955 / BS 696-2:1989 / ISO 1735
Fat in Dry Matter, %	48 min	Calculated
Salt, %	1.5 - 2.2	IDF 88:2004 / ISO 5943
Salt in Moisture, w/v	3.8 - 6.6	Calculated
pH	4.92-5.55	BS 770-5:1976

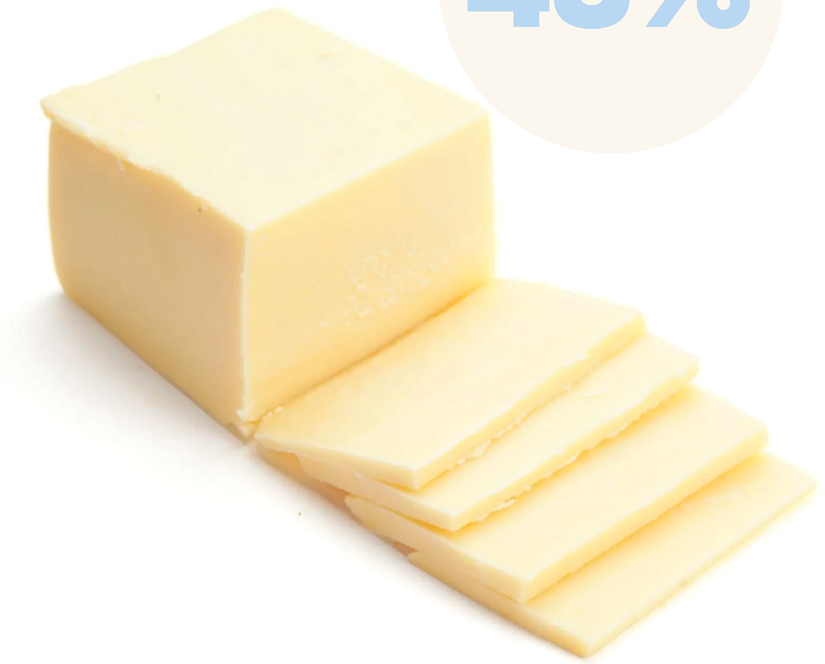
Microbiological Parameters

Parameter	Target	Limit	Method
Yeast, per g	<10	<50	IDF 94:2004 / ISO6611:2004
Mould, per g	<10	<50	IDF 94:2004 / ISO6611:2004
E coli, per g	<10	<10	ISO 16649
Coliforms, per g	<10	<100	ISO 4831/ISO 4832
Staph aureus coagulase +ve, per g	<10	<10	ISO 6888-1/ISO 6888-2
Salmonella, per 25 gram	Absent	Absent	IDF 93:2001/ISO 6785
Listeria spp, per 25 gram	Absent	Absent	ISO 11290

EUCapital Trade

White Cheddar 48%

48%



Physical and Chemical Parameters

Parameter	Target	Min	Max	Methodology
Moisture, %	37,0	-	39,0	IDF 004:2004/ ISO 5534:2004
Dry Matter, %	63,0	61,0	-	Calculated
Fat, %	32,0	29,3	37,0	IDF 005:2004 / IS 69 1955 / BS 696- 2:1989/ ISO 1735:2004
Fat in Dry Matter, %	51,0	48,0	-	Calculated
Salt, %	1,9	1,5	2,2	IDF 88:2006/ISO 5943:2006
Salt in Moisture, w/v	5,1	3,8	6,6	Calculated
pH	5,25	4,92	5,55	

Microbiological Parameters

Parameter	Target	Limit	Methodology
Yeast, per g	<10	<50	IDF 94:2004 / ISO 6611:2004
Mould, per g	<10	<50	IDF 94:2004 / ISO 6611:2004
E.coli, per g	<10	<10	ISO 16649- 2:2001
Coliforms, per g	<10	<100	ISO 4831:2006 / ISO 4832:2006
Staph aureus coagulase +ve, per g	<10	< 10	ISO 6888-1:2021/ ISO 6888-2:2021
Salmonella, per 25 gram	Not Detected	Not Detected	ISO 6579- 1:2017
Listeria spp, per 25 gram	Not Detected	Not Detected	ISO 11290-1:2017

EUCapital Trade

Dairy commodities supplier

+31 6 22173977

anna.leshchenko(at)eucapital.trade

https://eucapital.trade/

EU CAPITAL TRADE B.V.
Dalsteindreef 141 Begane grond,
1112 XJ Diemen, Office 505