



HS GLOBAL PTE. LTD.

203 Hougang Street 21 #03-73 Singapore 530203

Appearance and consistency	Dense, homogeneous, plastic surface, glossy on the cut, dry	
Color	From light yellow to yellow, uniform, even over the whole mass	
Taste and smell	Pronounced creamy taste and slight taste of pasteurization without foreign flavors and odors	
Fat weight fraction, %	82.5	
Moisture weight fraction, %	15.6 – 16.0	
Table salt	-	
Titrated plasma acidity, °T	16 – 19	
pH	6.5 – 6.9	
Fat phase acidity, °K	1.3 – 2.5	
Weight fraction of nonfat milk solids, %	1.5 – 1.9	
Thermal resistance	0.71 – 0.90	
The number of mesophilic aerobic and facultative-anaerobic microorganisms, CFU/g, maximum	Not more than 1×10^5	
Weight of the product, g, in which the following microorganisms are not allowed	Colibacillus group bacteria (coliforms)	0.01 cm^3
	Pathogenic microorganisms: salmonella	25
	Staphylococcus aureus	0.1
	Listeria monocytogenes	25
Yeast and mold	not more than 100	
Antibiotics: Tetracycline group Streptomycin Penicillin group Laevomycesin	not allowed (less than 0.01) not allowed (less than 0.2) not allowed (less than 0.004) not allowed (less than 0.0003)	
Nitromidazoles Quinolones Fluoroquinolones Lincosamides Macrolides Cephalosporin	not allowed not allowed not allowed not allowed not allowed not allowed	
Pesticides (expressed as fat): Hexachlorocyclohexane (alpha, beta and gamma isomers) DDT and its metabolites	not more than 1.25 not more than 1.00	
Toxic elements, maximum, mg/kg: Lead Arsenic Cadmium Mercury	0.1 0.1 0.03 0.03	
Iron Copper	not more than 1.50 not more than 0.40	
Aflatoxin M ₁	not more than 0.0005	
GMO	not allowed	
Cesium-137, Bq/kg Strontium-90, Bq/kg	not more than 200 not more than 60	