

For price offer & terms, please contact us:

Email : trade@nika-marine.com, marketing@nika-marine.com

Tel: +380949539696

UHT MILK

Ultra high-temperature treated (UHT) milk that is subjected to high-temperature treatment for 3-5 seconds. During this short period of time, milk is heated to a temperature of 137°C with subsequent cooling to 20°C and filling in aseptic conditions.



1L 3,5% fat

1L 3,2% fat

1L 1,5% fat

1L 0,5% fat

0,5L 3,2% fat

0,2L (with straw) 3,2% fat

In terms of microbiological parameters, the milk is consistent with requirements of industrial sterility.

Best before date and storage conditions:
At temperature from 1 ° C to 25 ° C at a dark place – not more than 180 days.

Content of antibiotics and hormonal agents in drinking milk should not exceed limits set forth in MBT and CH No.5061.

For price offer & terms, please contact us:

Email : trade@nika-marine.com, marketing@nika-marine.com

Tel: +380949539696

Physical and chemical characteristics:

Parameter name	Value				Documentation regulating control methods
Fat weight ratio, %	<1.00	1.00...2.45	2.50 4.55	4.60 6.00	GOST 5867 or DSTU ISO 1211
Protein weight ratio, %, not less than:	3.00	2.90	2.80	2.70	GOST 23327, GOST 25179 or DSTU ISO 8968-1, DSTU ISO 8968-2, DSTU ISO 8968
Titrateable acidity, °T, not more than:	20				GOST 3624
Density, kg \ m3, not less than:	1,030	1,028	1,027	1,023	DSTU 6082
Cleanness group, not lower than:	I				DSTU 6083
Peroxidase	N/a				GOST 3623
Temperature at release from the enterprise, °C:	1...25				DSTU 6066

Nutrition facts per 100g product:

Fat, g	Protein, g	Carbohydrate, g	Energy content, kcal	Energy value, kJ
0.5	2.8	4.7	37	155
1.5	2.8	4.7	44	184
2.6	2.8	4.7	53	222
3.2	2.8	4.7	58	243
6.0	2.7	4.7	84	352

Appearance and consistency – Homogeneous liquid free of sediments, protein flocks and fat balls.

Taste and flavour – Clean free of foreign flavours and smells extrinsic for fresh milk with just a suspicious of pasteurization.

Colour – White slightly creamy, homogeneous by whole weight.