INDICADORES PARA IDENTIFICAÇÃO DE LEITE DE VACA CRU E LEITE CRU DE OUTRAS ESPÉCIES PECUÁRIAS

Technical Regulation of the Customs Union "On Safety of Milk and Dairy Products" **(CU TR 033/2013 - Anexo 6)** adopted by Resolution of the Eurasian Economic Commission Commission No. 67 of October 9, 2013

Tabela 1 - Indicadores para identificação de leite de vaca cru	
Nome do indicador	Parâmetro
Mass fraction of fat, %	not below 2.8
Mass fraction of protein, %	not below 2.8
Mass fraction of nonfat milk solids, %	not below 8.2
Texture	Homogenous liquid without precipitation or flakes. Freezing is not allowed
Taste and odor	Taste and odor are pure, without foreign flavors or smells that are not typical for fresh milk
Color	From white to light cream color
Acidity, °T	16 – 21
Density (kg/ m3), not below*	1027 (at the temperature of 20 °C)
Freezing temperature, °C (used where falsification is suspected), not above	– 0.505

*The main physical parameters of milk are calculated using the following formula:
Nonfat milk solids (NFMS) = 0.25xA + 0.225xF+ 0.5,
where:
A – density, lactodensimeter;
F – mass fraction of fat in raw milk, %.

Tabela 2 - Indicadores para identificação de leite cru de outras espécies pecuárias					
Animal species	Content of milk constituents, % *			Density at the temperature of 20°C, not below	Acidity, °T, not above
	Fat, not below	Protein, not below	Dry solids, average		
Female goat	2.8	2.8	13.4	1027 - 1030	14 - 20
Female sheep	6.2	5.1	18.5	1034	25
Mare	1.8	2.1	10.7	1032	6.5
Female camel	3	3.8	15	1032	17.5
Buffalo cow	7.5	4.2	17.5	1029	17
Female ass	1.2	1.7	9.9	1011	6

*The values of identification indicators of milk received from individual milking operations may vary in broader ranges.