

超高温法消毒奶类的化学成分及微生物质量化验报告例子



PRODUCT REFERENCE		Plant Number : ██████████		
Product name :	██████████	Brand :	██████████	
Container size :	██████████	Production date :	2019/11/28	
Sampling date :	2019/11/28	Batch :	██████████	
Analysis date :	02/12/2020, corresponding to a shelf life of 12 months		BBD :	2020/11/28

REPORT ON PHYSICOCHEMICAL ANALYSES			
Compositional analyses			
Controls	Results	units	Method
Total Fat		██████████	
	Milk Fat	██████████ % w/w	
Dry extract			
	Total Solids	██████████	
	Milk Solids Non Fat	██████████ % w/w	
pH		██████████	
Organoleptic tests			
	Color	██████████	
	Flavour	pleasant	
	Texture	homogeneous	

REPORT ON BACTERIOLOGICAL ANALYSES			
Controls	Results	units	Method
Colony Count		██████████	
Commercial sterility		conform	

CONCLUSIONS / VALIDATIONS

Satisfactory results

Validated by : ██████████
 Function : ██████████
 Date : 2020/12/11

