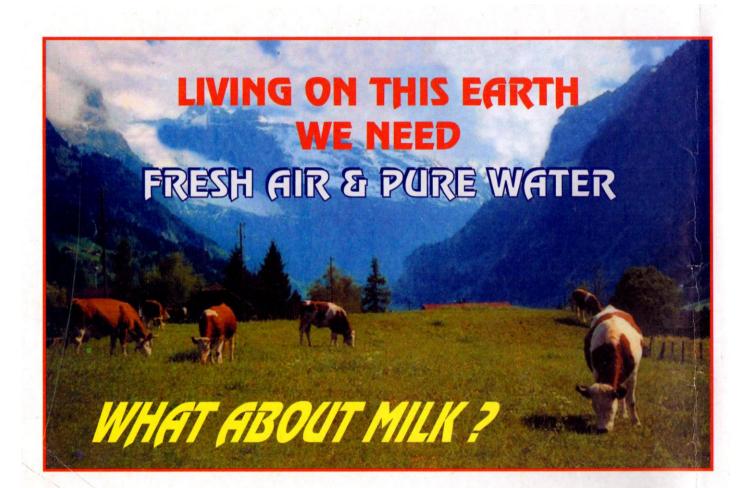
KALYUG MEIN SATYUG



THE TASTE OF PURITY





| | | | *Observation of the |
|--|---|--------------|---------------------|
| u e u e e | | IN A A A A A | |
| and a second | | | E/ |
| <u> </u> | MILKY INDEX | | 팈 |
| 5. NO. | PARTICULARS | PAGE NO. | 딥 |
| ງ 1. ງ | How do we describe our company? (Milky Introduction) | 1.4 | 집민리민 |
| <u>s</u> 2. | What inspires the people working in our company? | | 뼵 |
| Green and the second se | (Milky Inspiration) | 5 | |
| ງ 3. ງ | Core Values and business ethics of our company. (Milky Alphabets) | 6-8 | |
| 3 4. 3 | "Quality" Thy name is success. (Milky Policy) | 9 | |
| 5. | Salient features of our milk and dairy products. (Milky Traits) | 10-21 | 빌 |
| <u>1</u> 6. | How our distinguished visitors evaluate our company? (Milky Complements) | 22-29 | ဋ |
| ¹ 7. | Our technical commitments for our professional custome (Milky Specifications) | | 레 레 리 리 리 리 리 |
| 8. | Information sharing with our esteemed customers. (Milky Facts) | 47 | 립 립 |
| 9. | Waiting for your valuable business communications. | ., | 띡 |
|] | (Milky Contact) | 48 | 면 면 |
| | <u> </u> | | |

- *State of the art most modern dairy plant of four Lac Litres per day capacity.
- > Joint venture with Punjab state industrial development corporation.

(Government of Punjab Undertaking)

- #Unique farmer friendly (Sanjhi Dairy) milk procurement infrastructure covering 350 villages involving 20,000 milk producer families.
- *Paying the highest price for raw milk in Punjab and purchasing pure milk directly from milk producers.

**Procuring only pure milk with more than 8.8 % SNF and 15.0% milk solids. Purity level highest among all milk plants in North India.

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- Milk supplied by every milk producer is tested and payment made on the basis of milk solids.
- * Two time milk collection at all village centers.
- Only seamless sanitary milk cans are used for milk collection and storage at village centers.
- Metwork of 7 milk chilling centers and 43 stainless steel insulated tankers for safe transportation of milk while in transit.

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- > Well equipped laboratory for conducting all kinds of analytical and bacteriological tests.
- Most modern hi-tech milk processing machinery with critical equipment supplied by world famous company M/S Alfa Laval Limited.
- Cleaning in place system to ensure perfect sanitation of plant and equipment.
- **Automatic well maintained packing machines for safe packing and long shelf life of products.
- Documented process control system to monitor all critical control points.

- Special technical audit department to control all kinds of process deviations.
- Quality/Quantity certification by professionally qualified managers before release of dairy products.
- Proven track record of performance testified by world class professionals who visited our dairy plant.
- Millions of satisfied customers patronizing our milk and dairy products all over the country.

MILKY INSPIRATION

"A hundred times everyday I remind myself that my inner and outer life depended on the labours of other men, living or dead and that I must exert myself in order to give in the same measure as I have received and am still receiving."

Albert Einstein

MILKY ALPHABETS

****Our Aim** Customer's Satisfaction

Our Business Health Assurance

Our Concern Consumer's Health

Mour Delight Customer's Smiling face

Monesty of Purpose Monesty of Purpose

Mour Future Bright & Milky

Our Goal
Go Global

Our Hero Healthy Child drinking milk

2

MILKY ALPHABETS

Our Institution

* Our Journey

y Our Keenness

* Our Love

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* Our Menu

y Our No

Our Organisation

*** Our Products**

Our Quality

Our Home

Tight rope walk

Service with a smile

Our work

All to your taste

To synthetic milk

Like a beehive

Zero defect

Matchless

MILKY ALPHABETS

- * Our Resources
- * Our Strength
- * Our Time
- Our Understanding
- * Our Victory
- * Our Workers
- → Our X mas
- * Our Y ardstick
- * Our Zeal

Dedicated professionals

Quality-Quality-Quality

All for MILK TIME

Only with ethical dairies

Sure & certain

Our assets

Celebration with milk

Performance results

Difficult to steal

QUALITY POLICY

- Delight our customers by providing pure and safe dairy products and services at competitive terms meeting national and international quality standards.
- Motivate employees to excel in all activities for the growth and development of the company.

(Jaswant Singh)

President

(Jagjeet Singh)

Managing Director

MILKY TRAITS

- * AS PURE AS MOTHER'S MILK
- * AS FRESH AS DIRECT FROM THE UDDER
- * AS HYGEINIC AS FOOD PREPARED IN YOUR KITCHEN
- * AS SAFE AS BACTERIA FREE HEALTH TONIC
- * AS NUTRITIOUS AS A PERFECT DIET
- * AS APPETISING AS A DRINK ON THE ROCKS
- * AS CONVENIENT AS HAVING A BUFFALO IN THE HOUSE
- * AS HEALTHY AS YOU WOULD LIKE IT TO BE
- * AS TASTY AS YOUR FAVOURITE MENU
- * AS REASONABLY PRICED AS YOU NEVER EXPECTED

PASTEURISED MILK MILK TIME THE TASTE OF PURITY

- ****PURE FARM FRESH NATURAL MILK**
- **♯ FREE FROM PATHOGENIC BACTERIA**
- **** RELIABLY SAFE & NUTRITIOUS**

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- > LONG SHELF LIFE AT LOW TEMPERATURES
- **FREE FROM ADULTRANTS/PRESERVATIVES**
- ** HI-TECH PROCESSING UNDER PROFESSIONAL CONTROL

STERILIZED FLAVOURED MILK MILK TIME THE TASTE OF PURITY

- ZERO BACTERIA SAFE HEALTH DRINK
- * REFRESHING, NUTRITIOUS & TASTY
- > PREPARED FROM PURE FARM FRESH MILK
- *** LONG SHELF LIFE AT ROOM TEMPERATURES**
- **** ABSOLUTELY FREE FROM PRESERVATIVES**
- **# HI-TECH PROCESSING UNDER PROFESSIONAL CONTROL**

PUNJABI LASSI MLK TIME THE TASTE OF PURITY

- * TYPICAL PUNJABI TASTE
- * HOMOGENIOUS TEXTURE
- > PLEASANT FLAVOUR
- *** LONG SHELF LIFE**
- FREE FROM ADULTRANTS/PRESERVATIVES
- # HI-TECH PROCESSING UNDER PROFESSIONAL CONTROL

PURE PANEER MILK TIME THE TASTE OF PURITY

- > TYPICAL HOME MADE TASTE
- *** HOMOGENIOUS TEXTURE**
- > PLEASANT FLAVOUR
- > LONG SHELF LIFE
- > FREE FROM ADULTRANTS/PRESERVATIVES
- > HI-TECH PROCESSING UNDER PROFESSIONAL CONTROL

PASTEURISED TABLE BUTTER MILK TIME THE TASTE OF PURITY

- MANUFACTURED FROM FARM FRESH PURE MILK
- > HOME MADE MADHANI BUTTER TASTE
- RELIABLY SAFE DUE TO RARE MICROBIOLOGICAL QUALITY
- > FREE FROM ADULTRANTS & PRESERVATIVES
- > LONG SHELF LIFE AT SUB ZERO TEMPERATURES
- > PATRONS: HEALTH CONSCIOUS FAMILIES/ HOTELS
- > HI-TECH PROCESSING UNDER PROFESSIONAL CONTROL

PURE GHEE MILK TIME THE TASTE OF PURITY

- > TYPICAL DESI GHEE TASTE
- **SECOND SECOND S**
- > HOME MADE GHEE FLAVOUR
- > LONG SHELF LIFE
- > FREE FROM ADULTRANTS/PRESERVATIVES
- > HI-TECH PROCESSING UNDER PROFESSIONAL CONTROL

MILK SPECIALITIES LIMITED CHANDIGARH

SKIMMED MILK POWDER MILK TIME THE TASTE OF PURITY

- PRODUCES PURE NATURAL MILK ON RECONSTITUTION
- MAXIMUM YIELD FOR CHHANA, KHOA & ALLIED PRODUCTS
- RELIABLY SAFE, NUTRITIOUS & TASTY
- > FREE FROM ADULTRANTS & PRESERVATIVES
- **X LONG SHELF LIFE EVEN AT AMBIENT TEMPERATURES**
- > PATRONS: GOVT. INSTITUTIONS/ MULTINATIONAL COMPANIES
- > HI-TECH PROCESSING UNDER PROFESSIONAL CONTROL

WHOLE MILK POWDER MILK TIME THE TASTE OF PURITY

- > PRODUCES PURE NATURAL MILK ON RECONSTITUTION
- MAXIMUM YIELD FOR CHHANA, KHOA & ALLIED PRODUCTS
- RELIABLY SAFE, NUTRITIOUS & TASTY
- > FREE FROM ADULTRANTS & PRESERVATIVES
- > LONG SHELF LIFE WITH NITROGEN GAS PACKING
- **PATRONS:** GOVT. INSTITUTIONS/ MULTINATIONAL COMPANIES
- > HI-TECH PROCESSING UNDER PROFESSIONAL CONTROL

MILK SPECIALITIES LIMITED CHANDIGARH

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BAKER-555 MILK TIME

THE TASTE OF PURITY

- **MOST ECONOMICAL PROPRIETARY FORMULATION**
- **OPTIMUM REVENUE FOR COMMERCIAL APPLICATIONS**
- * RELIABLY SAFE, NUTRITIOUS & TASTY

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- * FREE FROM ADULTRANTS & PRESERVATIVES
- > LONG SHELF LIFE EVEN AT AMBIENT TEMPERATURES
- * PATRONS: BAKERY/CONFECTIONERY/ ALLIED INDUSTRIES
- # HI-TECH PROCESSING UNDER PROFESSIONAL CONTROL

ICECREAM MILK TIME THE TASTE OF PURITY

- *** YUM YUM UNFORGETABLE LOVELY TASTE**
- *** HOMOGENIOUS TEXTURE**
- *** PLEASANT FLAVOUR**
- ▼ RELIABLY SAFE DUE TO RARE MICROBIOLOGICAL QUALITY
- **FREE FROM ADULTRANTS/PRESERVATIVES**

SWEETMEATS MILK TIME THE TASTE OF PURITY

- > TYPICAL MOUTH WATERING TASTE
- **SAFE& NUTRITIOUS**
- *** PLEASANT FLAVOUR**
- > LONG SHELF LIFE
- **FREE FROM ADULTRANTS/PRESERVATIVES**
- **# HI-TECH PROCESSING UNDER PROFESSIONAL CONTROL**

We are really impressed by your high quality scheme considering your milk and processing. Everything you plan and do concerning milk quality seems to be according to the 'book'. We look forward co-operating with you concerning development of raw milk quality and services to the farmers.

Uganin Meshalik Tetra Laval Services Poland

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- Thank you very Much for allowing us to visit your plant. Mr. Kishore from Britania Banglore had well recommended your factory to me, and he was right. Your quality standards are very well followed and your procurement system is really impressive. Hope to work with you in near future.
- Castiuo Minul Danone
- *France

- *Pretty clean plant. Well maintained. Impressed by the manuals, appraisal records. Also impressed by the efficient milk procurement system from farmers.
- Mr . Afsar Faheem
- Corporate Quality Assurance Manager
- S.D.A.F.C.O.

It was my long desire to see people in Chandigarh & around get good and pure milk. I feel my wish has come true after drinking 'MILK TIME' milk which is so pure and free from all preservatives. Even milk products are extremely good. I am sure with the sincere efforts of officials of this company 'MILK TIME' will be all over the country for its quality and purity

Dr. B.M.Mahajan

Director Dairy Development department Punjab

- The emphasis on quality and the will to improve the superiority through quality way is really commendable. The efforts being put in for continuous improvement in all sphere of operations will certainly provide competitive advantage to Milk Specialities Limited.
- ≯Sh. M. K. Tyagi
- Manager Quality Assurance
- *Smith Kline Beecham Consumer Healthcare Ltd.

- It is a pleasure to visit the plant and discuss its operations with the management. I am impressed with the working and the level of professional input. At this rate I am sure, this unit will soon be one of the best quality producer of milk in the country.
- Sh. Ramesh Inder Singh I.A.S.
 - Managing Director

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* Punjab State Industrial Development Corporation.

- We are really impressed by the quality culture created and maintained by the company. We recommend that efforts should be made to implement I.S.O. 9000 standard with the objective of implementing total quality management (T.Q.M.)
- *Sh. Bhupinder Singh
- ***** Director
- Bereau Of Indian Standards Chandigarh.

- *As a sales person I have visited quite a few dairy plants along with the length & breadth of country but this plant definitely stands out in respect of the very concept of how such a plant should be operated. The people are self motivated, innovative and always in the mood of experimenting with the focus never shifting from the most important aspect, the customer. In more ways than one, it's a pioneer in the field and should definitely become a big success in the years to come.
- *Sh. P. Ghose Larsen & Toubro Bombay

MILK SPECIALITIES LIMITED

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| En a | INDEX FOR PRODUCT SPECIFICATIONS | | | 唱 |
|--|----------------------------------|-------------------------------------|----------|-----|
| 3 3 | S.No. | PARTICULARS | PAGE No. | 己己 |
| <u> </u> | 1 | PASTEURISED MILK (SKIMMED & DTM) | 31 | 립 |
| 5 | 2 | PASTEURISED MILK (T.M. & S.M.) | 32 | |
| 3 3 | 3 . | PASTEURISED MILK (FULL CREAM) | 33 | 릭 |
| | 4 | SWEETENED STERILISED FLAVOURED MILK | 34 | 믹 |
| | 5 | LASSI | 35 | - 1 |
| | 6 | DAHI/ CURD | 36 | ž · |
| | 7 | YOGHURT | 37 | 1 |
| 5 | 8 | PANEER | 38 | 1 : |
| 5 | 9 | ICE CREAM | 39 | 10 |
| 5 | 10 | MILK CAKE | 40 | 립 |
| 5 | 11 | KAJU PINNI | 41 | 릭 |
| | 12 | PASTEURISED TABLE BUTTER | 42 | 1 |
| | 13 | PASTEURISED COOKING DESI BUTTER | 43 | 1.0 |
| | 14 | BUTTER FAT (GHEE) | 44 | 1 1 |
| | 15 | SKIMMED MILK POWDER | 45 | |
| | 16 | MILK POWDER | 46 | 립 |
| 4 SWEETENED STERILISED FLAVOURED MILK 34 5 5 LASSI 35 6 6 DAHI/ CURD 36 7 7 YOGHURT 37 7 8 PANEER 38 7 9 ICE CREAM 39 7 10 MILK CAKE 40 7 11 KAJU PINNI 41 7 12 PASTEURISED TABLE BUTTER 42 7 13 PASTEURISED COOKING DESI BUTTER 43 7 14 BUTTER FAT (GHEE) 44 7 15 SKIMMED MILK POWDER 45 7 16 MILK POWDER 45 7 16 MILK POWDER 45 7 17 MILK POWDER 45 7 18 MILK POWDER 45 7 19 MILK POWDER 45 7 10 MILK POWDER 45 7 11 MILK POWDER 45 7 12 MILK POWDER 45 7 14 MILK POWDER 45 7 15 MILK POWDER 45 7 16 MILK POWDER 45 7 17 MILK POWDER 45 7 18 MILK POWDER 45 7 19 MILK POWDER 45 7 10 MILK POWDER 45 7 11 MILK POWDER 45 7 12 MILK POWDER 45 7 13 MILK POWDER 45 7 14 MILK POWDER 45 7 15 MILK POWDER 45 7 16 MILK POWDER 45 7 17 MILK POWDER 45 7 18 MILK POWDER 45 7 19 MILK POWDER 45 7 10 MILK POWDER 45 7 11 MILK POWDER 45 7 12 MILK POWDER 45 7 13 MILK POWDER 45 7 14 MILK POWDER 45 7 15 MILK POWDER 45 7 16 MILK POWDER 45 7 17 MILK POWDER 45 7 18 MILK POWDER 45 7 19 MILK POWDER 45 7 10 MILK POWDER 45 7 11 MILK POWDER 45 7 12 MILK POWDER 45 7 13 MILK POWDER 45 7 14 MILK POWDER 45 7 15 MILK POWDER 45 7 16 MILK POWDER 45 7 17 MILK POWDER 45 7 18 MILK POWDER 45 7 19 MILK POWDER 45 7 10 MILK POWDER 45 7 11 MILK POWDER 45 7 12 MILK POWDER 45 7 13 MILK POWDER 45 7 14 MILK POWDER 45 7 15 MILK POWDER 45 7 16 MILK POWDER 45 7 17 MILK POWDER 45 7 18 MILK POWDER 45 7 18 MILK POWDER 45 7 18 MILK POWDER 4 | | | | |

MILK SPECIALITIES LIMITED SPECIFICATIONS FOR PASTEURISED MILK

| S.No. | PARTICULARS | SKIMMED MILK | | DOUBLE TONED MILK | |
|-------|--|--|--|--|--------------------------------|
| | distance (provided to the control of | | | | |
| | CONTRACTOR AND AND EXCEPT COMMAN CONTRACTOR SPORTS TO SECURITY SEC | NATIONAL | MSL | NATIONAL | MSL |
| A. | PHYSICAL | 900 VIII Tuus (C.) Alvan kuulka erittaan maanta katta ja 1 000 viitaan katta ka Kiritaan ja ja ja ja ja ja ja ja Tuus | THE PROPERTY OF THE PROPERTY O | | |
| 18. | Taste | Pure wholesome | Pure wholesome of high quality | Pure wholesome | Pure wholesome of high quality |
| 2. | Extraneous Matter | Nii. | NII. | NII. | Nil. |
| В | CHEMICAL | | | PROPERTY AND THE PROPERTY OF THE TAX TO STREET, THE STREET, THE STREET, AND ST | |
| 4 . | Preservatives/ Adultrants. | -VE | ~ VE | and V be | ∞ VE |
| 2. | Fat % (Max.) | 0.5 | 0.10 | 1.50 | 1.60 |
| 3 | SNF % (Min.) | 8.7 | 8.8 - 8.9 | 9.0 | 9.1- 9.2 |
| 4 | Acidity % (Max.) | N.S | 0.126 0.144 | N.S | 0.126- 0.144 |
| 5. | Alcohol test 60 % | N.S | -VE | N.S | -VE |
| С | BACTERIOLOGICAL | - Harman P. Cottin Committee and the Committee and Top of States and Association and and Associa | | | |
| 1. | SPC /ml. (Max.) | 30,000 | 10,000 | 30,000 | 10,000 |
| 2. | Coll / 1 ml. (Max.) | 90 | 10 | 90 | 10 |
| 3. | MBRT (Min.) Hrs. | CAMBOOK AND REPORT AND AN AREA OF THE PROPERTY | | | |
| | SUMMER | N.S | 6.0 | N.S. | 6.0 |
| | WINTER | N.S | 7.0 | N.S. | 7.0 |

N.S: Not Specified

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5 MILK SPECIALITIES LIMITED C 5 SPECIFICATIONS FOR PASTEURISED MILK E 旦 S.No. PARTICULARS TONED MILK STANDARDISED MILK 5) 1 5 NATIONAL MSL **NATIONAL** MSL 3 **PHYSICAL** A. Taste Pure wholesome Pure wholesome 5 Pure wholesome Pure wholesome C of high quality of high quality 1 Extraneous Matter 2. NII. MII. NII. NII. 5 C B CHEMICAL 7 但 1. Preservatives/ -VE -VE -VE -VE 7 Adultrants. 3 4.60 2. Fat % (Max.) 4.5 3.0 3.10 e 8.7 3 SNF % (Min.) 8.7 8.5 8.5 C 4. Acidity % (Max.) N.S 0.135 N.S 0.135 3] 5. Alcohol test 60 % N.S -VE N.S -VE 1 C. 3 BACTERIOLOGICAL Œ. 1. SPC /ml. (Max.) 30.000 10.000 30,000 C 10,000 2. Coll / 1 ml. (Max.) 90 10 90 10 C MBRT (Min.) Hrs. 1 SUMMER N.S 6.0 N.S. 6.0 J 旦 WINTER N.S 7.0 N.S 7.0 R N.S: Not Specified

MILK SPECIALITIES LIMITED 5 SPECFICATIOPNS FOR PASTEURISED MILK 5] 5] SL.N **PARTICULARS** FULL CREAM MILK 7 NATIONAL MSL 51 旦 1 A PHYSICAL 5 밉 1. Taste Pure wholesome Pure wholesome 5 of high quality 5] Extraneous Matter 2. NIL. NIL. e 3 CHEMICAL C 8 Preservatives Adultrants -VE--VE-1. 2. Fat % (Min.) 6.0 6.1 e 3. SNF % (Min.) 9.0 9.1 N.S 4. Acidity % (Max.) 0.135 5. Alcohol test 60 % N.S -VE E. 可 3 BACTERIOLOGICAL C SPC/ ml.(Max.) 1. 30.000 10.000 2. COLI/1 ml. (Max.) 90 10 MBRT (Min.) Hrs. J Summer NS 6.0] Winter N.S 7.0

| | MILK S SPECIFICATIONS | SPECIALITIES LIMITED S FOR STERILIZED FLAVOURED M | ILK |
|-----|--------------------------------------|---|----------------------------------|
| SNo | PARTICULARS | NATIONAL | MSL |
| | GENERAL: FLAVOURS | CARDAMOM, ROSE, COFFEE, BUTTER SCOTCH CHOCOLATE & STRAWBERRY | |
| A | PHYSICAL | | |
| 1. | Appearance | Homogeneous | Homogeneous. |
| 2. | Colour | Light caramalised/As per variety | Light caramalised/As per variety |
| 3. | Extraneous Matter | NIL | NIL |
| 4. | Cream layer | Absent | Absent |
| В. | CHEMICAL | | |
| 1. | Fat % (Min.) | 1.5 | 1.9 |
| 2. | SNF % (Min.) | 9.00 | 9.20 |
| 3. | Sugar % (Max.) | | |
| | Coffee/ Chocolate | N.S | 7.2 |
| | Other Flavours | N.S | 6.5 |
| 4. | No Curdling when | -VE | -VE |
| | In Cubated at 55 degree C for 3 days | | |
| C. | BACTERIOLOGICAL | | |
| 1. | Spore/ml. | N.S. | <5 |
| 2. | SPC/ml. | NIL | NIL |
| 3. | Coliform Count/ml. | NIL | NIL |

| ngganaliki detiklahtengga pipe an Euron | SPEC | ECIALITIES LIMITED CHICATIONS FOR LASSI | |
|---|---------------------|---|-------------------|
| Sno | PARTICULARS | MSL | |
| A | PHYSICAL | | |
| 1. | Taste / Flavour | Pleasant , sweet Diacetyl flavour. | |
| 2. | Body & Texture | Homogenous free from curd Particles | |
| 3. | Extraneous Matter | Absent | |
| 4. | Colour | Light creamy. | |
| В. | CHEMICAL | | |
| 1. | Fat % (Min.) | 3.0 | |
| 2. | SNF % (Min.) | 6.50 | |
| 3. | Sugar % (Min.) | 10 | P077-070-4-04-0-4 |
| 4. | Total solids (Min.) | 18.5 | |
| C. | BACTERIOLOGICAL | | |
| 1. | SPC /gm. (Max.) | N. S. | |
| 2. | Coli./gm. (Max.) | 10 | \ \ |
| V.S : Not S | Specified | * Specifications for Lassi under P. F. AJB. I. S. Not S | Specified |

| īII" | | | | | |
|----------|--|--------------------------|---|----------|----|
| | | SPECIFIC | MILK SPECIALITIES LIMITED CATIONS FOR DAHI / CURD (TONED MILI | к) | |
| n | Sm | PARTICULARS | NATIONAL | MSL | 但但 |
| 51 | A | PHYSICAL | | | 릲 |
| <u>5</u> | e contraction de la contractio | Taste / Flavour | Pleasant sweet , Diacetyl flavour | -do- | E |
| <u> </u> | 2. | Texture & Body | Smooth free from whey. | -do- | |
| 1 | 3. | Colour | Creamy White | -do- | |
| 51 51 | 4. | Extraneous matter | Absent | Absent | 己己 |
| 1 | B. | CHEMICAL | | | c |
| 3 | Year . | FAT % (Min.) | 3.0 | 3.0 | 믹 |
| <u></u> | 2. | S.N.F. % (Min.) | 8.5 | 9.5 | |
| <u> </u> | 3. | Sugar % | NIL | NIL | c |
| 国 | 4. | Total Milk Solids (Min.) | 11.5 | 12.5 | |
| <u>១</u> | c. | BACTERIOLOGICAL | | | |
| 1 | 1. | SPC / gm. (Max.) | N. S. | NS | |
| 3 | 2. | Coli /gm. (Max.) | N. S. | 10 | |
| | N.S.: Not Spec 可 「「「「 | xiled <u>기기기기기기</u> 기 | | <u> </u> | |

| ggers; vitalianium v | PN 45 BEER JAN 25 STORM FOR THE STORM FOR TH | SF | MILK SPECIALITIES LIMITED PECIFICATIONS FOR YOGHURT (PLAIN) | | |
|----------------------|--|--------------------------|--|------------------------------------|---|
| SI | Vo | PARTICULARS | NATIONAL | MSL | |
| A | A PARTIE AND A PAR | PHYSICAL | | | |
| 1. | | Taste / Flavour | Pleasant , sweet Diacetyl flavour. | Pleasant , sweet Diacetyl flavour. | |
| 2. | | Body & Texture | Compact free from moisture | Compact free from moisture. | |
| 3. | | Extraneous Matter | Absent | Absent | |
| 4. | | Colour | Light creamy. | Light creamy. | |
| В. | | CHEMICAL | | | |
| 1. | | Fat % (Min.) | 3.0 | 4.5 | |
| 2. | | SNF % (Min.) | N. S. | 9.0 | |
| 3. | 5 | Sugar % | N. S. | 8.0 | E |
| 4. | | Total solids (Min.) | 13.5 | 21.5 | |
| 5. | | Protein % (Min.) | 3.2 | 3.2 | |
| 6. | | Acidity % (L. A.) (Max.) | 1.2 | 1.2 | Œ |
| C. | E | BACTERIOLOGICAL | · | | |
| 1. | | SPC /gm. | | 999 | E |
| 2. | | Coli./gm. (Max.) | Absent | Absent | |

MILK SPECIALITIES LIMITED SPECIFICATIONS FOR PANEER

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| SNO | PARTICULARS | PANEER (CONS | SUMER PACK) | PANEER (| BULK PACK) |
|-----|----------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|--|
| A | PHYSICAL | National (BIS) | MSL | National (P.F.A.) | MSL |
| 1. | Taste / Flavour | Good , Pleasant and clean flavour | Good , Pleasant and clean flavour | Good , Pleasant and clean flavour | Good , Pleasant and clean flavour |
| 2. | Body & Texture | Compact, free from cozing moisture. | Compact, free from oozing moisture. | Compact, free from cozing moisture. | Compact, free from oczing Moisture. |
| B. | CHEMICAL | | | | |
| 1. | Fat % (Min.) On dry matter basis | 50 | 55 | 50 | 50 |
| 2. | Moisture % (Max.) | 70 | 58 | 70 | 65 |
| 3. | Acidity % (as lactic acid) | 0.50 | 0.50 | N. S. | 0.50 |
| c. | BACTERIOLOGICAL | | | | |
| 1. | Y & M /gm . (Max) | 50 | 25 | N. S. | 25 |
| 2. | Coli./gm. | 10 | 10 | N. S. | 10 |
| 3. | SPC /gm. (Max.) | 50,000 | 5,000 | N. S. | 10,000 |

N.S : Not Specified

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| <u> </u> | | | MILK SPECIALITIES LIMITED SPECIFICATIONS FOR ICE CREAM | | <u></u> [] |
|--------------|----------------|--------------------------|---|--|-------------|
| | Sno | PARTICULARS | NATIONAL (BIS) | MSL | E |
| | A | PHYSICAL | | | |
| | 1. | Taste / Flavour | Pleasant | Pleasant | |
| 8 | 2. | Texture & Body | Smooth and homogenous. | Smooth and homogenous. | |
| 3 3 | 3. | Colour | Pleasing | Pleasing | C |
| D 7 | 4. | Extraneous matter | Absent | Absent | |
| | B. | CHEMICAL | | | |
| | 1. | FAT % (Min.) | 10 | 12 | |
| | 2. | S.N.F. % (Min.) | N.S. | 11.5 | |
| | 3. | Sugar % (Min.) | N.S. | 16.0 | |
| a [| 4. | Total Milk Solids (Min.) | 36 | 39.5 | |
| | 5. | Proteins (Min.) | 3.5 | 3.80 | |
| ě . | C. | BACTERIOLOGICAL | | | |
| | 1. | SPC / gm (Max.). | 50,000 | 10,000 | |
| | 2. | Coli /gm. (Max.) | 10 | 10 | |
| <u></u> и. | l.S : Not Spec | cified | | and the second s | |

| 괴 | 리미리 | | | |
|---------------|----------|---|---|-----|
| <u>ച</u> ച | | MILK SPECIALITIES SPECIFICATIONS FOR | | 립립 |
| 2 | S.no | PARTICULARS | MSL | 릭 |
| <u>១</u> | A | PHYSICAL | | 립 |
| 3 | | Taste / Flavour | Good, Sweet Crisp | |
| 5] | 2. | Body & Texture | Compact granular. | 밑 |
| 9 | 3. | Extraneous Matter | Absent. | 립 |
| <u> </u> | 4. | Colour | Light brown to dark brown. | |
| <u> </u> | В. | CHEMICAL | | 8 6 |
| 3 3 | 1 | Fat % (Min.) | 20.0 | |
| 3 | 2. | SNF % (Min.) | 40.0 | |
| 5 | 3. | Sugar % (Min.) | 25.0 | E |
| <u>a</u> | 4. | Total solids(Min.) | 85.0 | 릲 |
| <u> </u> | C. | BACTERIOLOGICAL | | uuu |
| 回 | 1. | SPC /gm. (Max.) | 5,000 | |
| 3 | 2. | Coli./gm. (Max.) | NiL | 립 |
| 回 可上 | ام ام ام | <u> </u> | "Specification for Milk Cake under P.F.A. & B. i. S. not specified 도 다 다 다 다 다 다 다 다 다 다 | |

| 5) | | [리 리 리 리 리 리 제 6 | MILK SPECIALITIES LIMITED | |
|----------|--|--------------------------------------|---|------|
| 1 | gande de anticipa de la California de la California de la companya del companya de la companya de la companya del companya de la companya del la companya de | | SPECIFICATIONS FOR KAJU PINNI | . 6 |
| 5 5 | Sno | PARTICULARS | MSL | |
| 9 | A | PHYSICAL | ** | [E |
| <u>១</u> | 1. | Taste / Flavour | Pleasant sweet with cardamom flavour | |
| 5 | 2. | Texture & Body | Granular Compact with additional dry fruits | |
| 5 | 3. | Colour | Light Brown | |
| <u>១</u> | 4. | Extraneous matter | Absent | |
| <u>១</u> | B. | CHEMICAL | | |
| <u> </u> | q. | FAT % (Max.) | 20.00 | |
| 9 | 2. | SN.F. % (Max.) | 12.00 | |
| <u>5</u> | 3. | Sugar % (Max.) | 25 | |
| <u>១</u> | 4. | Total Milk Solids | 57 | |
| <u>១</u> | c. | BACTERIOLOGICAL | | |
| 2 | 1. | SPC / gm. (Max.) | 5,000 | |
| <u> </u> | 2. | Coli /gm. | NIL . | |
| <u></u> | **It is mad | e from pure milk, cream, butter, dry | ruits, additional *Specification for Kaju Pinni under P.F.A. & B. I. S. not specified | . (C |

Carbohydrates & protein rich sources (Pulses).

MILK SPECIALITIES LIMITED SPECIFICATIONS FOR PASTEURIZED TABLE BUTTER

| SNO | PARTICULARS | NATIONAL (AGMARK) | MSL |
|------|--------------------|---|--|
| A | PHYSICAL | | The second secon |
| que. | Flavour & Aroma | Clean, Pleasant Characteristic flavour & free from objectionable taint or rancid flavour, uniform distribution of sail. | Clean, Pleasant Characteristic flavour & free from objectionable taint or rancid flavour, Uniform distribution of salt. |
| 2. | Body & Texture | Homogeneous, no stickiness, compact body with uniform surface on breaking, free moisture absent. | Homogeneous no stickiness, compact body with uniform surface on breaking, free moisture absent. |
| 3. | Extraneous Matter | Absent | Absent |
| 4. | Colour | Shall be slight yellow & uniform, shall not show any streakiness, mottling stain. | Shall be slight yellow & uniform, shall not show any Streakiness, mottling stain. |
| В. | CHEMICAL | | 3 |
| 1. | Fat % (Min.) | 80 | 80.5 |
| 2. | Curd % (Max.) | 1.00 | 0.80 |
| 3. | Salt % (Max) | 3.0 | 2.50 |
| 4. | Moisture % (Max) | 16.0 | 16.0 |
| 5. | Diacetyl (Max) PPM | Nil | Nil |
| 6. | Acidity % (Max) | 0.15 | 0.02 |
| C. | BACETRIOLOGICAL | | |
| 1. | Y & M /gm . (Max) | 50 | 20 |
| 2. | Coli./gm.(Max) | 10 | 10 |

MILK SPECIALITIES LIMITED SPECIFICATIONS FOR COOKING / DESI RUTTER SWO PARTICULARS NATIONAL (P. F. A.) MSL Α PHYSICAL E 51 4. Flavour & Aroma Clean, Pleasant Clean, Pleasant Characteristic flavour & free Characteristic flavour & free 5] from objectionable taint or from objectionable taint or I rancid flavour. rancid flavour. 1 uniform distribution of salt. 旦 uniform distribution of salt. 51 Body & Texture 2. Homogeneous, no stickiness. 덶 Homogeneous no stickiness. compact body with uniform 5] compact body with uniform E surface on breaking, free surface on breaking, free 5 moisture absent. moisture absent. 5] 3. Extraneous Matter Absent Absent 5 R. CHEMICAL 5] C 4. Fat % (Min.) 76.0 77.0 Curd % (Max.) 2. N.S. 0.80 7 Moisture % (Max) 3. N.S. 22.2 4 Diacetyl (Max) PPM NIL NII. 5. Acidity % (Max) 0.15 3 0.05 BACTERIOLOGICAL \Im 1. Y & M /gm . (Max) N.S. 20 1 Coli./gm.(Max) N.S. 10 N.S: Not Specified

MILK SPECIALITIES LIMITED SPECIFICATIONS FOR BUTTER FAT (GHEE)

| Sa No | PARTICULARS | NATIONAL (AGMARK) | rst. |
|----------|--|--|---|
| A | PHYSICAL | | |
| 1 | Texture | The solid phase shall be of well defined granular structure | The solid phase shall be of well defined granular structure |
| 2. | Colour | White with or without yellowish or greenish tinge, shall be unifrom throughout | White with or without yellowish or greenish tinge, shall be uniformthroughout |
| 3. | Flavour & Aroma | Sweet, pleasant odour, free from rancid flavour or objectionable flavour. | Sweet, pleasant odour,free from rancid flavour or objectionable Flavour. |
| 4. | Addition of colouring material or Preservatives | Nil | NII |
| В | CHEMICAL | | |
| 1. | FFA % (as oleic acid) Max | (Agmark special 1.4) (Agmark general 3.0) | 0.50 |
| 2. | B. R. At 40 Degree Celcius | 40-43 (Punjab) | 40-43 |
| 3. | R. M. Valve (Min) | 28.0 | 30.0 |
| 4. | Moisture %(Max.) | 0.30 | 0.25 |
| 5. | Residue | N. S. | NII |

44

| | | MILK SPECIAL | | | |
|-----------|-----------------------------------|--|---|---|---|
| | | SPECIFICATIONS FOR S | KIMMED MILK POWDER | | |
| Sn | PARTICULARS | INTERNATIONAL | NATIONAL, (BIS) | MSL | |
| No | | ADMI (EXTRA GRADE) | | | |
| A | PHYSICAL | | | | |
| 1. | Description | White or with greenish | White or with greenish | White or with greenish | |
| | c a | tinge, light cream in | tinge, light cream in | tinge, light cream in | |
| | | colour, free from lumps | colour, free from lumps | colour, free from lumps | |
| | | except those that breakup | except those that breakup | except those that breakup | |
| 2. | Taste & Flavour | readily under slight pressure. Pleasant and clean, free | readily under slight pressure. Pleasant and clean, | readily under slight pressure. Pleasant and clean. | |
| ۷. | iasie a riavoui | from off flavour. | Free from off flavour. | Free from off flavour. | |
| 8. | CHEMICAL | non agost. | THE HOLL OIL HEAVEN. | 1166 HOM ON MAYOUS. | |
| 1. | Moisture % (Max.) by Mass | 4.0 (Max.) | 4.0 (Max.) | 3.60 | |
| 2. | Fat % (Max.) By mass | 1.25 | 1.50 | 1.00 | |
| 3. | Insolunbility Index | 1.25 | 1.5 | 0.50 | |
| | (Max.) | | | | |
| 4. | Total ash % (DB) Max. | 8.00 | 8.20 | 8.00 | |
| 5. | Titrable acidity % (Max.) | 1.5 | 1.5 | 1.35 | |
| 6. | Scorched particles | Reasonably free from scorched particles | Reasonably free from scorched particles | DISC 'A' | |
| 7. | R. A. Test | VE | VE . | -VE | |
| C | BACTERIOLOGICAL | | | | |
| 1. | Standard Plate count/gm. (Max.) | 20,000 | 40,000 | 10,000 | |
| 2. | Coliform/ 0.1 gm. (Max.) | VE | VE | -VE | |
| 3. | S.Aureus / 0.1 gm. (Max.) | VE | * VE | -VE | |
| 4. | Salmonella/25 gm. (Max.) | VE | N. S. | NIL | |
| 5. | Shigella/ 25 gm. (Max.) | VE | N. S. | NIL | • |
| 6. | Preservatives/ Adultrants | VE | N. S. | -VE | |
| 7. | Protein % (min) Dry matter basis. | N. S. | N. S. | 35.0 | |
| N.S : Not | Canalina | L _{те} не поточно в постоя по | one were because the commence of the commence | | - |

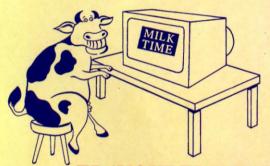
MILK SPECIALITIES LIMITED SPECIFICATIONS FOR MILK POWDER 리 PARTICULARS NATIONAL (BIS) INTERNATIONAL MSL اح PHYSICAL 51 1. Light cream in colour. Description Light cream in colour. Light cream in colour, Z free from lumps except free from lumps except free from lumps except 51 12 breakable. breakable. breakable. 2. Taste & Flavour Good, Pure Pleasant Good, Pure Pleasant. Good, Pure Pleasant. 5 free from off flavour. free from off flavour. free from off flavour. CHEMICAL 5 己 1. Moisture % by Not more than 4.0 Not more than 3.0 3.0 5 呾 mass (Max.) 2. Fat % by 26.0 5 26.0 26.5 mass (Min.) 5 3. Insolubility Index NS D 0.5 0.5 ml.(Max) 旦 Total ash % (DB) Max. 6.00 6.00 6.00 5. Titrable acidity % (Max.) 1.20 1.10 1.10 5] l Reasonably free from Scorched particles 'A' Disc. 'A' Disc. scorched particles. R.A. Test -VE NS --VE 5] C BACTERIOLOGICAL Standard plate 1. 40,000 7 50.000 10,000 count/gm.(Max.) 5 2. Coliform/ 0.1 gm. NIL NIL MIL 3. S. Aureus /0.1 gm. NIL MIL MII 4. Salmonella /25 gm. NIL NIL NIL Shigella /25 cm. NIL NIL NIL 6. Preservatives/ NIL NIL NIL 5 Adultrants 1 Œ NS NOT SPECIFIED 5

MILK TIME MILKY FACTS 5 7 Milk contains about 85% to 88% natural water so further dilution is a crime 5 Nutritional component of milk has fat, proteins, lactose, vitamins and minerals Pasterurization is a process that is accomplished by heating milk to 74 degree Celsius, holding it at that temperature for 15 seconds and then cooling it down to 4 degree Celsius. Pasterurization renders milk free from pathogenic bacteria (harmful for health) E. Sterilization is a process that is accomplished by heating the milk above boiling temperature for specific period and renders it free from all bacteria. 5 Sterilized milk & milk products have long shelf life even without preservatives Milk is nature's best gift to mankind provided it remains safe and pure. Œ. Œ. Synthetic milk is like a slow poison that is fast becoming a dreadful killer. 1 Œ. AT YOUR SERVICE: Œ. J 5 Œ MILK SPECIALITIES LIMITED CHANDIGARH E

MILKY CONTACT **HEAD OFFICE:** MILK SPECIALITIES LIMITED S.C.O. 158-159, 2nd FLOOR, SECTOR - 34A. SUB CITY CENTRE, CHANDIGARH-16002 (INDIA) TEL: +91-172-606497 FAX: +91-172-607059 E-MAIL: milktime@satvam.net.in WERSITE . www CORP./REGD. OFFICE & WORKS: MILK SPECIALITIES LIMITED MILK PLANT, 25 KMS. CHANDIGARH-AMBALA HIGHWAY, VILLAGE GHOLLUMAJRA, P.O. DAPPAR, DERABASSI, DISTT. PATIALA, PUNJAB (INDIA) TEL: +91-1762-30745-46, 30287 & +91-171-72681-82 FAX: +91-1762-30747 E-MAIL: milktime@satvam.net.in WEBSITE: www. 51 j

MILKY DEAL







FLAVOURED MILK STRAWBERRY 6 BOTTLES, LASSI-5 PACKETS, YOGHURT-10 CUPS, PANEER-1KG., MILK CAKE-1KG.

AND AN EMPTY MILKING PAIL

NO CASH!

I WILL PAY IN MILK

