

Sept. 2025	PRODUCT SPECIFICATION
Product EAN code: 8596249070024 Recipe: GCFCP5000/A	Trademark name of product: Goat Full Cream Colostrum Powder, 22% IgG

1. Product Description

The product contains 20% immunoglobulin. Manufactured from skimmed colostrum from Animals which are fed with GMO-free feed. The product is spray dried.

2. Product composition

Legislative frame: recommended labelling, in accordance with Regulation 1169/2011 of the European Parliament and the Council, as amended.

Product composition	%	Additives E-code	Additive name	Country of origin*
Goat colostrum	100,00			CZ, NL, FR, DE

3. Sensory properties

Appearance	A homogeneous powder, with a slight amount of flakes, can be glued to larger units, easy to mill
Colour	White - yellow
Taste	Milky, with a slight goat aroma
Smell	Milky, with a slight goat aroma
Consistence	dry

4. Physico-chemical requirements

Parameter	Method	Min.	Typical	Max.
pH after solution	SOP-CH-IM-1 part A	6,3	6,4	7,2
Impurity (mg/kg)	GB 5413.30	0	3	5
IgG content (g/100g)	Liquid chromatography HPLC, or RID	22	22	30
Salt (g/100g)	konductometer Atago	2	2,5	3,5
Protein (g/100g)	GB 5009.5	34	41	4
Fat (g/100g)	GB 5413.3	26	31	35

Saturated fatty acids (g/100g)	GC/FID	14	17	25
Sacharides (g/100g)	SOP-CH-IM-39	14	18	20
Sugars (g/100g)	ČSN 56 0146-5	12	14	18
Dry matter (%)	gravimetry	96	97	98

5. Contaminants

Pesticide residues:

Legislative framework: In accordance with Regulation (EC) - 396/2005 / EC of the European Parliament and of the Council as amended, the specific limits for this product are not specified by legislation.

Mycotoxins, heavy metals, nitrates, PCBs, dioxins:

Legislative framework: In accordance with Regulation (EC) - 396/2005 / EC of the European Parliament and of the Council as amended, the specific limits for this product are not specified by legislation.

Item	Limit Requirement	Testing frequency	Method
Pb (mg/kg) ≤	<0.15	Once/year	GB 2762-2017
As (mg/kg) ≤	<0.2	Once/year	GB 2762-2012
Cr (mg/kg) ≤	<1.0	Once/year	GB 2762-2012
Cd (mg/kg) ≤	<0,25	Once/year	GB 2762-2012
Hg (mg/kg) ≤	<0,1	Once/year	GB 2762-2017
Sn (mg/kg) ≤	<150	Once/year	GB 2762-2012
Cu (mg/kg) ≤	<10	Once/year	GB 2762-2012
Aflatoxin M1 (µg/kg) ≤	<0.3	Once/year	GB 2761-2011
Nitrate (mg/kg) ≤	<50.0	Once/year	GB 2762-2017
Nitrite (mg/kg) ≤	<1.5	Once/year	GB 2762-2017
Melamine (mg/kg) ≤	<0,1	Once/year	GB 2762-2012

Hormones:

Item	Limit Requirement	Testing frequency	Method
Hexestrol	≤ 1 ug/kg	Once/2 years	SOP 85D
Dienestrol	≤ 1 ug/kg	Once/2 years	SOP 85D
Benzestrol	≤ 1 ug/kg	Once/2 years	SOP 85D
Diethylstilbestrol	≤ 1 ug/kg	Once/2 years	SOP 85D
Medroxyprogesteron	≤ 1 ug/kg	Once/2 years	SOP 91
Progesteron	≤ 1 ug/kg	Once/2 years	SOP 91
DEHP (mg/kg)	<1,5	Once/2 years	GB 5009.271-20161
DIBP (mg/kg)	<9,0	Once/2 years	GB 5009.271-20161
DBP (mg/kg)	<0,3	Once/2 years	GB 5009.271-20161

Bovine DNA content:

Item	Limit Requirement	Testing frequency	Method
<u>Bovine DNA</u>	Not detected	batch	RID, ELISA

Antibiotic residua content:

Negative, tested by plate method (E. Coli), plate method (Goebacillus steartermophilus), four plate method, ECLIPSE. The antibiotics tested: Beta-lactams, sulfonamides, tetracyclines, chloramphenicols, florfenicol, thiamphenicol.

Veterinary drugs residua:

Negative, the residua tested: hydrocortisone.

6. Nutrition values, in 100g of product

Item	Units	Value	Test method
Energetic value	kJ/100g	2133	calculation
Energetic value	kcal/100g	511	calculation
Fats	g/100g	31	calculation
Saturated fatty acids	g/100g	17	calculation
Sacharides	g/100g	17	calculation
Sugars	g/100g	15	calculation
Proteins	g/100g	41	calculation
Salt	g/100g	2,5	calculation

7. Microbiological requirements

Legislative framework: In accordance with Regulation (EC) - 396/2005 / EC of the European Parliament and of the Council as amended, the specific limits for this product are not specified by legislation.

Item	Sampling plan and Limit (CFU/g)			Testing frequency	Method
	n	m			
Aerobic bacterial count	5	<10 000		batch	GB 4789.2
Coliform	5	<10		batch	GB 4789.3
Staphylococcus Aureus	1	<10		batch	GB 4789.10
Yeast & moulds	1	<20		batch	GB 4789.15 - 2016
Salmonella	5	0/25g		batch	GB 4789.4
B. cereus	1	<50		batch	ČSN EN ISO 7932
Cronobacter	1	ND		batch	ČSN EN ISO 22964
Shigella spp.	1	0/25g		Once/Q	
Escherichia coli	1	<10		Once/Q	GB 4789.3
Streptococcus hemolyticus	1	ND		Once/Q	ČSN EN ISO 22964
Enterobacteriaceae	5	<10		batch	GB 4789.3

Listeria monocytogenes	5	0/25g	batch	SOP 8.28 HP according to ČSN EN ISO 11290-1,2 and ČSN ISO 18593
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8. Information about allergens

Legislative framework: in accordance with the Regulation of the European Parliament and the Council of the EU No 1169/2011, as amended.

Allergenic substances	Allergen content in the product		Product in which the allergen is contained
	Yes	No	
1. Cereals containing gluten, namely: Wheat (eg spelled and khorasan), rye, barley, oats or their hybrids and products thereof, except: a. wheat based glucose syrups including dextrose b. Wheat-based maltodextrins c. Barley-based glucose syrups d. Cereals used for the production of alcoholic distillates, including ethyl alcohol of agricultural origin		<u>X</u>	
2. Crustaceans and products thereof		<u>X</u>	
3. Eggs and products thereof		<u>X</u>	
4. Fish and products thereof, except: a. Fish gelatine used as a carrier of vitamins or carotenoids b. Fish gelatin or shingles used as a clarifying agent for beer and wine		<u>X</u>	
5. Groundnuts (peanuts) and products thereof		<u>X</u>	
6. Soya beans and products thereof, except: from vegetable oil a) fully refined soybean oil and fat 1); natural mixtures of tocopherols (E306), natural d-alpha tocopherol, natural d-alpha- tocopherol acetate, natural soybean d-alpha- tocopherol succinate; phytosterols and phytosterol esters derived from vegetable oils from soya; plant stanol ester produced from soy sterols		<u>X</u>	
7. Milk and products thereof (including lactose), except: a. Whey used for making alcoholic distillates, including ethyl alcohol of agricultural origin b. lactitol	<u>X</u>		Goat milk

8. Nuts, namely almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), peanuts (<i>Carya illinoensis</i> (Wangenh. nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), macadamia (<i>Macadamia ternifolia</i>) and products thereof, excluding nuts used in the manufacture of alcoholic spirits, including ethyl alcohol of agricultural origin		<u>X</u>	
9. Celery and products thereof		<u>X</u>	
10. Mustard and products thereof		<u>X</u>	
11. Sesame seeds and products thereof		<u>X</u>	
12. Sulfur dioxide and sulphites in concentrations exceeding 10 mg / kg or 10 mg / l, expressed as total SO ₂ , calculated for products for direct consumption or for consumption after reconstitution according to the manufacturer's instructions		<u>X</u>	
13. Lupine and products from it		<u>X</u>	
14. Molluscs and products thereof		<u>X</u>	

1) and products thereof, provided that the processing they have undergone does not increase the level of allergenicity that the Authority (EFSA) has set for the relevant basic product.

9. Storage conditions, packaging and shipping requirements

Properties	Min.	Max.	Unit
Transport temperature	+ 2	+ 25	°C
Storage temperature	+ 2	+ 25	°C
Storage humidity		70	%
Expiration date		12	Months

The product is packaged in Paper bag with PE inner layer. Packaging size: 5 kg.

Wooden pallets are heat-treated, which is noticed. One original certificate certifying the wood packing material have been labeled with IPPC mark.

10. Declaration - legislative framework

The product is health-conscious and complies with applicable national and European legislation, namely the Food and Tobacco Products Act No. 110/1997 Coll. (EC) No 178/2002 of the European Parliament and of the Council on Food Safety and Regulation (EC) No 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs, as amended.

Used packaging meets the requirements of Regulation (EC) No. 1935/2004 of the European Parliament and of the Council on materials and articles intended to come into contact with food, including the related national and European legislation, as amended. Products packaged in plastic packaging meet the requirements of Commission Regulation (EU) No 10/2011 on materials and articles intended to come into contact with foodstuffs.

The product or the raw materials used for its production have not been treated with ionizing radiation.

11. GMO-free

This product as well as the raw material from which it is produced are not genetically engineered and do not contain any genetically modified organisms according to Regulation No. 1829/2003 / EC and 1830/2003 / EC, as amended.

12. Range of application

The buyer of the product is responsible to check all local requirements for the intended use of the product and the requirements for the intended country of destination.

13. Signatories

Issue date:
Assurance: Sept. 2025

Commercial:
S.van Haaren

Quality
L. Hlubek