

Custom (GN) Code: 3502 2091
 Date: January 10th.2011
 Previous issue: August 15th.2008

PRODUCT INFORMATION SHEET

Whey Protein Concentrate WPC 80, "Standard"

Product description

Whey Protein Concentrate is manufactured from fresh sweet cheese whey by ultra filtration, evaporation and spray drying to meet a clean neutral flavour profile.

Chemical	Typical value	Specification
Fat	5.5	8.0 % max.
Protein (N x 6.38) in the dry matter	82.0	80.0 % min.
Lactose (by calculation)	7.0	
Ash	3.5	5.0 % max.
Moisture	3.5	5.5 % max.

Physical

Insolubility	0.1	1.0 ml max.
Scorched particles (ADPI)	A	B max.
pH value	6.1-6.9	6.0 min.

Microbiological

Total Plate Count	< 15,000	25,000 /g max.
Yeast & Moulds	< 10	50 /g max.
Coag. Pos. Staphs	negative	10 /g max.
E-Coli	negative	10 /g max.
Salmonella	negative	negative / 125 g

Sensory

Colour	white to cream	
Taste and Odour	neutral, bland	

Nutritional Information

Energy content	1,660 kJ/100 g	
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Storage & Shelf life

Relative Humidity	65 % max.	
Temperature	25 °C max.	
Shelf life	up to 24 months	12 months min.

Packaging

Bag: more ply with inner liner	20 kg	
Semi bulk: big bag	500 / 1,000 kg	
Bulk: truck / silo load	n.a.	

Quality and assurance

The product is manufactured in accordance with international standards and guidelines. Each package is marked to enable trace back.