Technical Data Sheet

Date: May 2024

Version: 2024-01

Whey Protein Concentrate (WPC) 80% N

Description

Milk whey protein concentrate is obtained from spraydrying of bovine milk or skim milk after removal of casein and non-protein constituents from milk so that the finished dry product contains not less than 25% protein.

Dry mixes

Soft drinks

Confections

Frozen desserts

Processed cheese

Properties

- Fine particle
- Free flowing powder
- Free of lamps
- White to Creamy color
- Good Flavor

Applications

- Protein Supplements
- Yogurt
- Pudding
- Whipping (topping and filling)
- Meat and sausages
- Ice cream
- Mayonnaise
- Margarine

Shelf Life

24 months if kept under the prescribed storage conditions.

Microbiological Specifications

Parameter	Limit Value	Test Method
Mesophilic	Max 10 ⁵ CFU/g	ISO 4833-1
Total count		
Coliform	Max 10 CFU/g	ISO 4832
Salmonella	Negative	ISO 6579-1
Yeast & Molds	Max 100 CFU/g	ISO 6611- IDF
		94
E. coli	Negative	ISO 11866-2
Staphylococcus	Max 100 CFU/g	ISO 6888-3
aureus		

Contaminations Specifications

Parameter	Limit Value	Test Method
Aflatoxin M1	Max 1 ppb	ISO 14501-IDF 171
Lead	Max 0.02 ppm	AOAC 999.11

Labelling

"Milk Whey Protein Concentrate (______% protein)". The percent of protein is declared in 5% increments or as actual percentage, provided an analysis of the product is supplied (e.g., WPC 25)

Allergens

Milk and milk Products thereof (including Lactose)

GMO

Not submitted to the EU regulations n° 1829/2003 and 1830/2003 relating to Genetically Modified (GM) food and feed

Nutritional Information

Parameter	Content (per 100g)
Energy	368.1 kcal (1580.13kJ)
Protein	78.4
Carbohydrate	8
Fat	2.5

Chemical Specifications

Parameter	Limit Value	Test Method
Moisture	Max 5%	ISO 5537- IDF 26
Fat	Max 5%	ISO 23318- IDF 249
Protein	75-80%	ISO 8968-1- IDF 20-1
рН	6.2-6.5	10% Solution
Lactose	Max 10%	ISO 22662:2024- IDF 198
Ash	4-5%	AOAC 930.30-1930
Scorched	Disc A*	ISO 5739- IDF 107
Particle		
Insolubility	0.1-0.3	ISO 8156-IDF 129
Index		

^{*7.5} mg in 25 g

Packaging

Multiwall Kraft bags with polyethylene inner liner or another approved closed container.

Storage and Handling

Product should be stored and shipped in a cool, dry environment with temperatures below 25°C and relative humidity below 65%. Stocks should be rotated and utilized within expiration date.

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