



MILK PROTEIN CONCENTRATE 80

TYPICAL SPECIFICATION

PRODUCT DESCRIPTION

Milk Protein Concentrate is produced from skimmed milk by a series of processes that include ultra filtration, evaporation and drying. MPC contains indented forms of both casein and whey protein.

INGREDIENTS: Skimmed Milk

APPLICATIONS

Industrial food applications

PHYSICAL ASPECTS

Appearance White to light cream

Flavour & Odour Clean and Milky

ANALYTICAL DATA ANALYSIS METHOD

Moisture (%)	6.0 max AS2300.1.3.1998
Fat (%)	1.6 max AS2300.1.1 Method B
Protein (Dry Basis)	80 min AS2300.1.2 IDF20A, IDF92
Minerals (%)	8.0 max AS2300.1.5.1998
pH	6.8 – 7.4
Scorched Particles (25g)	Disc B max AS2300.4.5.1994

MICROBIOLOGICAL DATA

Standard Plate Count (cfu/g)	max 20,000 AS1766.3.3.1991
Coli forms/1g	Absent AS1766.2.3.1991
E. coli /1g	Absent AS1766.2.3.1992
Yeast & Moulds (cfu/g)	max. 50 ISD94B.1990
Staphylococci Coagulase	Positive/1g Absent AS1766.2.4.1994
Salmonella /125g	Not Detected Tecra AS1766

PACKAGING

Multi wall Kraft paper bag with poly-inner liner (heat sealed) of 20 kg net weight.

TRANSPORT

14MT/20ft Container Floor loaded.

24MT/40ft Container on IPPC export pallets

STORAGE, HANDLING & SHELF-LIFE

Typical shelf-life is 12 months in the original unopened packing when kept under optimal storage conditions (cool, dry and odour free - temperature <25 °C., relative humidity below 65 %).

Packages should be kept in a dry ventilated facility and should not be placed in direct sunlight or in direct contact with floors and walls.

MANDATORY WARNING STATEMENT AND DECLARATION: Contains Milk and Milk Products

TARRIF CODE: 0404.1000