



WHEY PROTEIN CONCENTRATE

TYPICAL SPECIFICATION

PRODUCT DESCRIPTION

Whey Protein Concentrate is produced from fresh dairy whey, which is ultra-filtrated, pasteurised, concentrated and spray-dried to give it a uniform textured powder with a high dispersibility.

APPLICATIONS

Various food applications that require high protein, water binding, easy solubility, etc.

PHYSICAL ASPECTS

Appearance off white to light yellow, uniform powder
Flavour and odour bland/clean, no off flavours or staleness.

ANALYTICAL DATA GUARANTEE TYPICAL

Moisture	6.5 % max. 5.5 %
Protein (on dry basis)	80.0 % min. 81.5 %
Fat	8.0 % max. 7.0 %
Ash	7.0 % approx. 2.9 %
Carbohydrate	7.0 % max. 4.1 %
pH	5.5-6.6 6.0
Scorched particles (ADPI)	disc B max. A

MICROBIOLOGICAL DATA

Total plate count	10,000/g max.
Coliform's	10/g max.
Salmonella	negative in 25g

PACKAGING

Multi-wall Kraft paper bags with poly-inner liner (heat sealed) of 15 kg net weight.

TRANSPORT

10 MT in 20 ft. - 18 MT in 40 ft. container

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.