

WHEY PROTEIN CONCENTRATE 80%

Specification code **WPC/58/WP/E**

Date 11/12/2024

Product description	
Description	Whey Protein Concentrate 80% (WPC 80) is produced from sweet whey by using an advanced low temperature filtration process
Taste and smell	Specific , clean, free from odor and additional taste
Appearance, colour	Free, flowing powder, homogeneous, from white creamy to yellow

Physical chemical analysis	
Water content	5,0 – 6,5 %
Fat content	5,0 – 8,0 %
Protein content in dry basis	Min. 80 %
Lactose	6 – 12 %
Ash content	3,0 – 5,0 %
pH	6,0 – 6,7
Contamination	Disc A/B

Microbiological analysis	
Total bacterial count	Max. 30 000 cfu/g
Mould and yeasts	<100 cfu/g
E. coli	<10 cfu/g
Listeria monocytogenes	Absent in 25g
Salmonella	Absent in 25g

Others specs	
Allergens	Milk and products thereof (including lactose).
GMO	The product does not contain and has not been produced from genetically modified organisms.
Storage / Packaging	Keep in cool and dry place, protected from the sun. Small bags / Big Bags