

Product description

Description	Whey protein concentrate powder instant 80% is produced from sweet whey by using an advanced low temperature filtration proces. This is why most proteins remain undistributed
Colour	Homogenous, creamy white to yellow
Taste and smell	Specific, clean, free from odor and taste
Appearance	Free owing powder, homogenous, small conglomerates easily crumbling admissible

Physical chemical analysis

Water content	max 6,5 %
Fat content	max 11,5 %
Protein content	Max 82,0 %
Ash content	Max 4,5%
pH	max 7,0

Microbiological analysis

Total count	Max 30 000cfu/g
Mould and yeasts	Max 50 cfu/g
Listeria monocytogenes	Absent cfu/25g
E. coli	Max 10cfu/g
Salmonella	Absent in 375g
Enterobacteria	<10cfu/g

Others specs

Storage	Dry and clean warehouse, temperature max 25°C, relative humidity max 65%.
Allergen Information	Contains lactose derived from cow's milk
GMO	The product does not contain and has not been produced from genetically modified organisms

Our certificates

