

# Milk protein concentrate 85

Specification codeMPC/30/MP/E

Date11/12/2024

| Product description |                                      |
|---------------------|--------------------------------------|
| Description         | Spray dried milk protein concentrate |
| Colour              | White, ivory                         |
| Taste and smell     | Neutral, pure                        |
| Appearance          | Free flowing                         |

| Microbiological analysis |                 |
|--------------------------|-----------------|
| Total count              | Max 20 000cfu/g |
| Listeria monocytogenes   | Max 100cfu/g    |
| Salmonella               | Absent in 5x25g |
| Enterobacteria           | Max 10cfu/g     |
| Staphylococci            | Max 10cfu/g     |
| Bacillus cereus          | Max 1000cfu/g   |
| Yeast and mould          | Max 1000cfu/g   |

| Physical chemical analysis |           |
|----------------------------|-----------|
| Water content              | max 6,0 % |
| Fat content                | max 2.5 % |
| Protein in dry matter      | Max 86%   |
| pH                         | max 7,2%  |
| Ash                        | ≤8,5%     |

| Others specs         |                                                                                            |
|----------------------|--------------------------------------------------------------------------------------------|
| Storage              | Dry and clean warehouse, temperature max 23°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 |
| Ionising rays        | The product or its ingredients have not been treated by ionizing irradiation               |