MILK PROTEIN CONCENTRATE (MPC 70)

Specification code MPC/27/MP

Date 24/06/2024

Product description

Description	Milk protein concentrate powder obtained from total milk protein by ultrafiltration and spray drying
Ingredients	Milk 100 %
Origin of milk	EU
Preparation before use	Can be used as an ingredient in the manufacture of other foodstuffs without further preparation
Application	Sports nutrition powders and meals, dairy industry (yogurt, cheese, ice cream), bakery and confectionery

Organoleptic characteristics

Colour	White creamy
Consistency	Dry fine powder; individual lumps allowed, easily breaking up under mechanical impact
Flavour and odour	Typical for milk protein concentrate powder, free of foreign taste or odour

Physical chemical analysis

Moisture (A)	max 6 %
Fat (A)	max 1,5 %
Protein in dry matter (A)	min 70 %
Lactose (A)	max 20 %
Ash (A)	max 8,5 %
pH (10 % / 20°C) (A)	6,7 - 7,0
Insolubility index (60°C) (A)	max 1,0 ml
Scorched particles, disc (A)	A
Bulk density, tapped 625x (A)	0,460 - 0,560 g/ml
Poured bulk density (A)	0,350 - 0,430 g/ml
Inhibitory substances (A)	Not detected

Contaminants

Pharmacologically active substances	Not exceeding limits set in Regulation (EC) No 37/2010
Residues (combined total)	Not exceeding values set in Regulations (EU) 2023/915 and (EC) No 396/2005
Physical hazard	No foreign impurities that may pose a health risk to the consumer

Analysis frequency: A - every batch, B - at least twice per year. Analyses are performed according to recognised EN ISO / ISO / ADPI reference methods.

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Others specs

Packaging	Multi-ply paper bags with polyethylene liner, 20 kg net; compliant with Regulations (EU) No 10/2011 and (EC) No 1935/2004
Shelf life	18 months from the date of production
Storage	Temperature max +25°C, relative humidity max 75 %
Transport	Covered transport, maintaining storage conditions
Allergens	Milk and products thereof (including lactose), according to Regulation (EU) No 1169/2011
Consumer group	Not suitable for people intolerant to milk and milk products, including lactose
GMO	Free from GMO; compliant with Regulations (EC) No 1829/2003 and 1830/2003
Ionising radiation	Not irradiated; compliant with Directive 1999/2/EC
Nanotechnology	Not used
Producer certification	Halal, Kosher; Codex and EU regulations compliance

Microbiological analysis

Aerobic plate count (A)	typical ≤ 10 000 cfu/g max ≤ 30 000 cfu/g
Coliforms (A)	< 10 cfu/g
Yeasts and moulds (A)	< 50 cfu/g
Enterobacteriaceae (B)	< 10 cfu/g
E. coli (B)	< 10 cfu/g
L. monocytogenes (B)	Not detected in 25 g
Salmonella (B)	Not detected in 25 g
Coagulase-positive staphylococci (B)	< 10 cfu/g
B. cereus (B)	< 50 cfu/g

Batch number identification

Example	X1081A1
X	Product name identification
1	Last digit of the production year
081	Production day (day of the year)
A1	Packaging machine identification

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