Milk Protein Concentrate 70

Specification code	MPC/31/MP/E
Date	13/12/2024

Product description

Description	Milk protein concentrate is powder of total milk protein processed by ultrafiltration and spray drying process
Taste and smell	Without foreign taste and smell, typical for protein
Appearance, colour	Free flowing powder, without lumps and impurities, White creamy

Physical chemical analysis

Water content	≤ 5 %
Fat content	1,0 – 1,5 %
Protein in dry matter	Min. 70 %
Ash content	7,2 – 8,5
pH	6,6 – 7,0
Scorched particles, according to the pattern	A
Insolubility index	Max. 1,0 ml
Antibiotics and inhibitory substances	Not allowed

Microbiological analysis

Total microorganism count	≤ 30 000 cfu/g
Enterobacteriaceae	< 10 cfu/g
E. coli	< 10 cfu/g
Yeast and mould	< 50 cfu/g
Listeria monocytogenes	Absent in 25g
Salmonella	Absent in 25g

Others specs

Allergens	Milk and products thereof (including lactose).
GMO	This product does not contain and has not been produced from genetically modified organisms.
Storage / Packaging	The product should be stored in clean, dry warehouse. Small bags / Big Bags

Our certificates

Foodcom S.A.
Komedy 2/3 , 02-517 Warsaw
NIP: 5213680286,
REGON:147463542
www.foodcom.eu

Formulated — Laura Abu Zeneh
labuzeneh@foodcom.pl

Approved by — Mateusz Augustyniak
maugustyniak@foodcom.pl