

Product Definition

Product Definition	Milk Protein Isolate
Ingredients	Milk Protein

Packaging

Packaging	The packaging is conformed to the legal requirements of Regulations (EC) 1935/2004, (EC) 2023/2006 and (EU) 10/2011 as amended. Multi-layer paper bag with PE inner bag, net weight 20 kg on disposable or EUR pallet. Clean, dry and undamaged pallets with carton layer and pallet cover. Standard packaging: 720 kg/pallet.
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Conformity

Conformity	We confirm that the delivered product conforms with the current EU-Food regulations as well as valid food law. The product is halal and kosher certified, it does not contain unauthorized ingredients (pork, ethanol).
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Shelf Life

Shelf Life	24 months at cool and dry storage/transport conditions (<25°C and 65% air humidity) in original sealed bags.
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Range of Application

Range of Application	Food If the intended use of our products is infant food or foods for special medical purposes, the final product is supposed to be fully heat treated as an additional mandatory action at customer's site to meet legal requirements on inactivation of pathogens.
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GMO Status

GMO Status	This item does not consist of genetically modified organisms (GMO), contains no GMOs, is not produced from GMOs and contains no ingredients/additives produced from GMOs. Therefore, the product is not subject to labelling requirements according to Regulation (EC) 1829/2003 respectively Regulation (EC) 1830/2003.
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Sensory requirements

	Value	Method
Colour and structure	white powder	FIL/IDF 99B/1995
Odour and taste	milky, free from foreign odour and taste	FIL/IDF 99B/1995

Physical - chemical requirements

	Value	Method
Protein (N x 6,38)	min. 84 % (as is)	VDLUFA C 30.2
Moisture	max. 6 %	VDLUFA C 35.6
Fat	max. 3,0 %	VDLUFA C 15.3.9
Ash	max. 9,0 %	VDLUFA C 10.2
Lactose	max. 0,2 %	internal method (Biosensor)
pH	6,0 - 7,5	VDLUFA C 8.2
Scorched particles	DISC A/B	ADPI 916

Microbiological requirements

	sensitivity [cfu/g]	Limit [cfu/g]	Method
Total plate count	≤ 100 / g	≤ 30.000 / g	ISO 4833
Yeast & moulds	≤ 10 / g	≤ 100 / g	ISO 21527
Enterobacteriaceae	≤ 10 / g	≤ 10 / g	ISO 21528
Coagulase positive Staphylococcus	≤ 10 / g	≤ 10 / g	ISO 6888
Salmonella	neg. in 125 g	neg. in 125 g	ISO 6579
Listeria monocytogenes	neg. in 25 g	neg. in 25 g	ISO 11290

Nutritional Values (per 100 g)

	Value	Method
Energy	1545 kJ 369 kcal	Calculated
Fat of which saturated fatty acids	1,0 g 0,8 g	Calculated
Carbohydrates of which sugar	3 g 3 g	Calculated
Protein	86 g	Kjeldahl (N x 6,25)
Salt	0,3 g	Calculated

Allergens Recipe Components*

	Present
Cereals containing gluten and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanut and products thereof	No
Soybeans and products thereof	No
Milk and products thereof including lactose	Yes
Nuts and products thereof	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame and products thereof	No
Sulphur dioxide and sulphites > 10 mg/kg expressed as SO2	No
Lupin and products thereof	No
Molluscs and products thereof	No

*acc. annex II Regulation (EU) 1169/2011