

Product description

WPC 80 High Gel is a native whey protein concentrate (WPC) with an improved gelatisation profile, produced from casein whey by ultrafiltration and spray drying, based on EU whey. This product is intended for further processing.

Properties

- High nutritive value
- High solubility in the pH range 2-10
- High solubility at salt concentration below 20%
- Improved gelatisation profile
- Good emulsifying ability

Chemical specifications

Parameter	Unit	Min.	Max.	Typical value	Frequency of analysis	Analytical method
Protein as is (Nx6.38)	%	74.0	81.0		Each batch	ISO 8968-3 / IDF 20-3
Protein in dm (Nx6.38)	%		80		Each batch	General calculation
Lactose	%		12.0		Each batch	ISO 5765-2 / IDF 79-2
Fat	%		10.0		Each batch	ISO 1736
Ash	%		6.5		Each batch	NMKL 173
Moisture	%		6.5		Each batch	ISO 6731
Nitrate (NO3-)	ppm		100		Each batch	ISO 14673-2 / IDF 189-2
Nitrite (NO2-)	ppm		5.0		Monitoring	ISO 14673-2 / IDF 189-2

Physical specifications

Parameter	Unit	Min.	Max.	Typical value	Frequency of analysis	Analytical method
pH	10% sol	7.2	7.8		Each batch	ISO 5546 / IDF 115
Scorched particles	Disc	A			Each batch	ADPI
Bulk density (625x)	g/cm3			0.45	Monitoring	ISO 8967 / IDF 134
Colour	Description	White to cream			Each batch	Sensory inspection
Flavour/odour	Description	Bland			Each batch	Sensory inspection

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Microbiological specifications

Parameter	Unit	n	Max.	Frequency of analysis	Analytical method
Total plate count (30 °C)	CFU/g	5	50 000	Each batch	ISO 4833-1
Enterobacteriaceae	CFU/g	5	50	Each batch	ISO 21528-2
Bacillus cereus	CFU/g	5	200	Each batch	ISO 7932
Sulph. Red. Clostridia	CFU/g	5	200	Each batch	ISO 15213
Yeast & mould	CFU/g	5	100	Each batch	ISO 6611
Parameter	Sample size	n	Absent in		
Staphylococcus aureus (enrichment)	0.2	5	1 g	Each batch	ISO 6888-1
Salmonella	25 g	10	250 g	Each batch	ISO 6579
Listeria monocytogenes	25 g	1	25 g	Monitoring	ISO 11290

Nutritional values

Values per 100 g product

Energy	n.a. / n.a. kJ/kcal
Calories from fat	n.a. Kcal
Protein (Nx6.25)	n.a. g
Carbohydrate	n.a. g
- of which dietary fiber	n.a. g
- of which sugars	n.a. g
- of which added sugars	n.a. g
Fat	n.a. g
- of which saturated fat	n.a. g
- of which trans fat	n.a. g
Fibre	n.a. g
Cholesterol	n.a. mg
Salt	n.a. g
Sodium	n.a. mg
Vitamin A	n.a. µg
Vitamin C	n.a. µg
Calcium	n.a. mg
Iron	n.a. ppm

EU: energy value calculated according to Regulation (EU) No 1169/2011 on the provision of food information to consumers.

Allergens

Allergen	Present	Description
Cereals containing gluten and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soya beans and products thereof	No	
Milk and products thereof (incl. lactose)	Yes	Bovine milk
Nuts	No	
(Tree) Nuts and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites (>10 mg/kg)	No	
Lupin and products thereof	No	
Molluscs and products thereof	No	

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Storage

Store in closed bags under cool and dry conditions to prevent deterioration due to humidity and high temperatures.

Shelf life

Minimum 24 months if kept under the prescribed storage conditions.

Packaging

Paper bags with a polyethylene inner bag containing 20 kg net.

Legal references

The product is manufactured, packaged and labelled according to the relevant EU regulations for food and food ingredients, and/or FAO/WHO Codex Alimentarius, when relevant. This includes that the milk/milk constituents used as raw material originate from healthy cows. The milk used in the production is included in monitoring programmes for undesirable substances, as required by regulations or HACCP-based risk assessment. The production plants are approved by the competent authorities and included in the EU register of approved food establishments.

For products manufactured outside the EU, the products comply with the relevant regulations in the country where the product is produced.

GMO policy

The objective is to avoid genetically modified ingredients in the product. The requirements established for suppliers ensure that only non-GMO raw materials are used during production. Therefore, the product and the raw materials used do not contain, consist of, or are produced from GMOs as defined in Regulation (EC) No 1829/2003, and do not contain ingredients produced from GMOs. The product therefore does not require labelling according to Regulation (EC) No 1829/2003 and 1830/2003. For the definition of GMOs, reference is made to EU Directive 2001/18/EC.

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