WPC80 - WHEY PROTEIN CONCENTRATE 80% - INSTANT

PRODUCT DESCRIPTION

Whey protein concentrate is produced from fresh whey, a by-product from cheese production. Filtration is used to produce whey protein concentrates.

Colour

Odour/taste

Sediment test

Moisture / %

Milk fat / %

Lactose / %

ALLERGENS

Ash / %

рΗ

PHYSICAL ASPECTS

ANALYTICAL DATA

Protein in dry matter / %

The protein percentage in dry matter is at least 80%.

INGREDIENTS

Whey (cow's milk), sunflower lecithin (0.5%)

APPLICATIONS

Bakery products Dairy drinks and soft drinks Chocolate and confectionery Ice cream, desserts and sauces Sports- & Diet food

PACKAGING

Stand up pouch of 1 kg Material specification: PET/ALU/LDPE

TRANSPORT

Shipment by courier Packed in a firm carton box Orders over 100 kg will be stacked on wooden pallet(s)

STORAGE, HANDLING & SHELF LIFE

Min. 24 months after production date in unopened original packaging when kept under optimal storage conditions:

in a cool <25°C, dry and odourless place

MICROBIOLOGICAL DATA

Total Plate Count < 30.000 /gColiforms $\leq 10 / g$ Yeasts & Moulds $\leq 100 / g$ Staphylococcus Aureus < 10 / g

Salmonella negative in 375 g x 2

white to pale yellow

Disc B or better

<u><</u> 6.0

≥ 80.0

≤ 8.0

< 8.50

< 4.0

6.0 - 6.8

Yes/No

typical, no off-odour and taste

NUTRITION FACTS (100 GRAMS)

Energy	402 kCal – 1683 kJ		Gluten	No
Proteins	76.4	g	Crustaceans	No
Carbohydrates	5.0	g	Eggs	No
of which sugars (lactose)	5.0	g	Fish	No
Total fats	8.5	g	Peanut	No
Saturated fats	5.0	g	Soy	No
Minerals	4.0	g	Milk (including lactose)	Yes
Cholesterol	0.23	g	Nuts	No
Sodium	0.20	g	Celery	No
Potassium	0.42	g	Mustard	No
Calcium	0.54	g	Sesame	No
Magnesium	0.06	g	Sulphur dioxide and sulphites	No
Iron	0.09	g	Lupin	No
			Molluscs	No

EU REGULATIONS

The product complies with all applicable EU regulations and legal requirements in force in respect of residues, contaminants, GMO, etc.

NOT SUITABLE FOR INFANTS BELOW 12 MONTHS

The above non-binding information provides a true and fair view of the product. The data is based on average analysis values. Before using or processing it, the user must ensure that the product is suitable for the intended use.