



WHEY PROTEIN CONCENTRATE 80%

PRODUCT DESCRIPTION

Whey protein concentrate 80 is produced via propriety filtration process that concentrates native whey proteins in a highly purified form.

PHYSICAL CHARACTERISTICS

Appearance	Free from lumps that do not break up under slight pressure
Flavor	Sweet dairy aroma, free from foreign aromas
Foreign Material	Free from extraneous matter

TECHNICAL DATA

Specification

Color	5y 9.25/0-2.5
Flavor	Bland, no off flavors
Protein (N x 6.38) d.b.	80.0% minimum
Protein (N x 6.38) as is	75.2% minimum
Fat	9.0% maximum
Ash	5.0% maximum
Moisture	6.0% maximum
pH (10% solids)	5.5 – 7.0
Scorched particles	15.0mg/25g maximum

MICROBIOLOGICAL STANDARDS

Aerobic Plate Count	30,000CFU/g maximum
Coliform	10CFU/g maximum
Yeast	100CFU/g maximum
Mold	100CFU/g maximum
<i>E. Coli</i>	10CFU/g maximum
<i>Staphylococcus aureus</i>	10CFU/g maximum
<i>Salmonella</i>	Negative/375g x 2

STORAGE CONDITIONS

Dry/ambient conditions in a well-ventilated area, out of direct sunlight. Store at less than 75% relative humidity. Do not refrigerate.

SHELF LIFE

24 months from date of manufacture. Product should be re-evaluated for use after that date.