

## SPECIFICATION SHEET

### Whey Protein Concentrate WPC 34,

#### Product description

Whey Protein Concentrate is manufactured from sweet cheese whey by ultra filtration, evaporation and spray drying to meet a soluble powder with a milky flavour.

| Physical                  | Specification |
|---------------------------|---------------|
| Insolubility              | 0.5           |
| Scorched particles (ADPI) | A/B           |

| Chemical                   |            |
|----------------------------|------------|
| Fat                        | 4.0 % max. |
| Protein (N x 6.38) "as is" | 34.5%      |
| Lactose (by calculation)   | 45–55%     |
| Ash                        | 7.0 % max. |
| Moisture                   | 4.0 % max  |
| Titrateable acidity        | 0.2        |

| Microbiological      |                         |
|----------------------|-------------------------|
| Standard plate count | 40,000 max.             |
| Yeast & Moulds       | 100                     |
| Coliforms            | not detectable in 0,1 g |
| Salmonella           | not detectable in 25 g  |

| Sensory        |                                 |
|----------------|---------------------------------|
| Color          | White to cream                  |
| Taste and Odor | Free from objectionable flavors |

| Nutritional Information |                |
|-------------------------|----------------|
| Energy content          | 1,590 kJ/100 g |

| Storage & Shelflife |            |
|---------------------|------------|
| Relative Humidity   | 65 % max.  |
| Temperature         | 25 °C max. |
| Shelflife           | 12 months  |

| Packaging                      |         |
|--------------------------------|---------|
| Bag: more-ply with inner liner | 25 kg   |
| Semi bulk: big bag             | 1000 kg |
| Bulk: truck / silo             | n.a.    |

#### Quality and assurance

The product is manufactured in accordance with international standards and guidelines. Each package is marked to enable trace back.