

## SPECIFICATION SHEET

### Whey Protein Concentrate WPC 80, “Standard”

#### Product description

Whey Protein Concentrate is manufactured from fresh sweet cheese whey by ultra filtration, evaporation and spray drying to meet a clean neutral flavour profile.

Physical	Typical value	Specification
Insolubility	0.1	1.0 ml max.
Scorched particles (ADPI)	A	B max.
pH value	6.1-6.9	6.0 min.

#### Chemical

Fat	5.5	8.0 % max.
Protein (N x 6.38) in the dry matter	82.0	80.0 % min.
Lactose (by calculation)	7.0	
Ash	3.5	5.0 % max.
Moisture	3.5	5.5 % max.

#### Microbiological

Total Plate Count	< 15,000	25,000 /g max.
Yeast & Moulds	< 10	50 /g max.
Coag. Pos. Staphs	negative	10 /g max.
E-Coli	negative	10 /g max.
Salmonella	negative	negative / 125 g

#### Sensory

Colour	white to cream	
Taste and Odour	neutral, bland	

#### Nutritional Information

Energy content	1,660 kJ/100 g	
----------------	----------------	--

#### Storage & Shelf life

Relative Humidity	65 % max.	
Temperature	25 °C max.	
Shelf life	up to 24 months	12 months min.

#### Packaging

Bag: more ply with inner liner	20 kg	
Semi bulk: big bag	500 / 1,000 kg	
Bulk: truck / silo load	n.a.	

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