

Product description:

Whey protein concentrate is obtained by removing sufficient non-protein constituents from pasteurized whey so that the finished dry product contains not less than 80% protein. Product is available as Instant, Regular and Low Lactose specifications.

Custom code: 3502 20 91

Packaging: multiply paper-bags with polyethylene insert. 15-20-25kg bags / 1000kg Big Bags.

Storage conditions: keep cool and dry. Up to +25°C and Max. 65% humidity.

Shelf life: 12 month from production date.

Nutritional value	
Protein %	Min. 78,0
Fat %	Max. 7,0
Salt g.	Max. 0,4
Organoleptic parameters	
Taste, Smell and Flavor	Specific for whey proteins, pure, without extraneous odors and tastes
Color	From white cream to light yellow
Consistency	Free flowing powder
Application	Supplements sports nutrition, infant formula, ice cream, confectionery, meat, dairy products
Chemical-Physical parameters	
Moisture %	Max. 5,0
Acidity pH	6,0 – 6,5
Ash %	Max. 3,5
Lactose %	regular/instant
	low lactose
	Max. 5,0
	Max. 0,5
Disc	Max. B
Bulk density g/ml	0,400 – 0,550
Microbiological parameters	
Total Plate Count (cfu/g)	Max. 20.000
Molds and Yeasts in (cfu/g)	Max. 100
Coliforms	absent
Salmonella	absent
Listeria monocytogenes	absent