

1. Product name: Whey protein concentrate powder WPC 80 INSTANT
2. Raw material: Fresh whey obtained from sweet cheese production
- 2.1 Additional ingredients: lecithin (soy)
3. Sensory, physical-chemical and microbiological requirements.

Sensory characteristic		
Appearance	free flowing powder, homogenous, finely atomized, small conglomerates easily crumbling - admissible	
Colour	homogenous, creamy white to yellow	
Taste and aroma	specific - proteinaceous, clean, free from off-odour and off-taste	
Mechanical impurities	not allowed, scorched particles – disc A , B - admissible	
Physical-chemical characteristic		
	target	acceptable
Moisture	5,0 %	max. 6,5 %
Fat	6,0 %	max. 11,5 %
Protein in dry matter	81 %	min 80 %
lactose	5%	max. 8%
pH	6,5	min. 6,0 max. 7,0
Solubility index	0,2 cm ³	max. 1,0 cm ³
Antibiotics or inhibitory substances	absent	absent
Microbiological characteristic		
	target	acceptable
Total Plate Count	10000 cfu/g	max. 50000 cfu/g
Salmonella	absent in 25 g, n=5 c=0	absent in 25 g, n=5 c=0
Listeria monocytogenes	absent in 25 g, n=5 c=0	absent in 25 g, n=5 c=0
Staphylococcus aureus in cfu/g	m=M<10, n=5 c=0	m=10 M=100, n=5 c=2
Enterobacteriaceae in cfu/g	m=M<10, n=5 c=0	m=M=10, n=5 c=0
Coliforms in cfu/g	m=M<10, n=5 c=0	m=0 M=10, n=5 c=2
Yeasts and moulds in cfu/g	max 50	max 100

4. Requirements concerning contaminants – heavy metals, aflatoxines M1, pesticides – in accordance with applicable laws
5. Additional informations: Allergens - milk and products thereof (including lactose), soy may include eggs and products thereof (lysozyme)
GMO statement: product does not contain GMO or GMO sourced components
6. Packaging: direct package – paper bags - 15.0 kg, 4-layer with z polyethylene insert Palleting: 825kg EURO pallets wrapped in stretch foil.
7. Labelling: in accordance with applicable laws and UE regulations .

8. Nutritional information

Energy value	1725kJ/408kcal
Fat	7,3 g
of which Saturated fatty acids	4,7 g
Carbohydrates	10 g
of which sugars	4,4 g
Protein	75 g
Salt	0,42 g

9. Storage conditions: temp. $\leq 20^{\circ}\text{C}$, RH $\leq 75\%$. Shelf life: 24 months from production date

10. Transport - means of transport protecting product against damage , moisture or other dangers . Valid sanitary book of the vehicle required.

11. Declaration of conformity – specification comply with applicable laws.

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