

Product description**Physical chemical analysis****Description** Native whey protein concentrate (WPC) produced from whey by filtration and spray drying**Water content** Max. 5,0%**Taste and smell** Free from foreign odors and flavors**Fat content** Max. 4,0%**Color** White to yellow with good uniformity**pH** 6,0 - 7,0**Ash content** Max. 9,0%**Nutritional analysis (approximately per 100g)****Microbiological analysis****Energy** 1546 kJ / 368 kcal**Staphylococcus aureus coagulase +** 0/1 g**Carbohydrates** Na.**Yeasts, Molds** Max. 100 CFU/g**Protein** Na.**Salmonella cfu /25g** 0/25 g**Salt** Na.**Listeria monocytogenes** 0/25 g**Others specs****Our certificates****GMO** The product does not contain and has not been produced from genetically modified organisms.**Storage** Keep in cool and dry place, protected from the sun

Formulated

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