

Specification code **MPC/33/MP/E**

Date 13/12/2024

**Product description**

Description	Milk protein concentrate is a lactose free milk protein ingredient produced from cow's milk
Appearance	White to yellowish powder
Taste and smell	Clean, milky flavour

**Physical chemical analysis**

Water content (80°C)	3,0 %
Fat content	0,7 %
Protein	60 %
Lactose	0,05 %
Ash	7,3 %
Glucose	12,5 %
Galactose	12 %
Scorched particles	Min. B

**Microbiological analysis**

Total Plate Count 30°C	Max. 10000 cfu/g
Yeast and Moulds	Less than 50 cfu/g
Enterobacteriaceae	Less than 10 cfu/g
Salmonella	Absent in 1kg

**Others specs**

Packaging	Small Bags
Storage	The product should be stored in cool, dry warehouse.
GMO	This product does not contain and has not been produced from genetically modified organisms.

**Our certificates**

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