

MILK PROTEIN CONCENTRATE POWDER

Specification code MPC/10/MP Date

30/07/2021

Product description		Physical chemical analysis	
Description	Concentrated milk powder that most usual- ly contains 80% milk protein. It is produced from fresh, pasteurized skim milk by filtra- tion, evaporation, and spray drying.	Water content	Max. 5,5 %
Taste and sm	ell Clear , free from foreign smell	Fat content	<1,50 %
Appearance	Granular texture	рН	5,6 - 7,1
Color	Slightly yellow	Protein content	Min. 70 %
		Microbiological analysis	
		Enterobacte- riaceae	<10 UFC/g
		E. coli	Absent
		Salmonella cfu /25g	Absent
		Listeria monocy- togenes	Absent
Others specs		Our certificates	
Allergens	Milk and products thereof (including lactose)		
GMO	The product does not contain and has not been produced from genetically modified organisms.	Agents and Brokers	MP+
Storage	Storage and transport conditions: clean, dry place and room temperature.		
		Formulated	Izabella Kędzierska ikedzierska@foodcom.pl +48 22 652 36 59
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