

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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