WHEY PROTEIN CONCENTRATE



Specification code WPC/16/WP Date

30/07/2021

cription	Physical chemical analysis	
Native whey protein concentrate (WPC) produced from whey by filtration and spray drying	Water content	Max. 5,0%
Free from foreign odors and flavors	Fat content	Max. 4,0%
Color White to yellow with good uniformity	рН	6,0 - 7,0
	Ash content	Max. 9,0%
nalysis (approximately per 100g)	Microbiological analysi	is
1546 kJ / 368 kcal	Staphylococ- cus aureus coagulase +	0/1 g
es Na.	Yeasts, Molds	Max. 100 CFU/g
Na.	Salmonella cfu /25g	0/25 g
Na.	Listeria monocy- togenes	0/25 g
s	Our certificates	
The product does not contain and has not been produced from genetically modified organisms.	BR@S 🙈	
Keep in cool and dry place, protected from the sun	Agents and Brokers CERTIFICATED	**************************************
	Native whey protein concentrate (WPC) produced from whey by filtration and spray drying The Free from foreign odors and flavors White to yellow with good uniformity The product does not contain and has not been produced from genetically modified organisms. Keep in cool and dry place, protected	Native whey protein concentrate (WPC) produced from whey by filtration and spray drying The produced from whey by filtration and spray drying Water content Fat content Fat content PH Ash content Ash content Microbiological analysis 1546 kJ / 368 kcal Staphylococcus aureus coagulase + Yeasts, Molds Na. Salmonella cfu /25g Na. Listeria monocytogenes The product does not contain and has not been produced from genetically modified organisms. Keep in cool and dry place, protected

Formulated

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