WHEY PROTEIN CONCENTRATE



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80% Specification code SMP/29/MP Date 30/07/2021

Product description		Physical chemical analysis	
Description	Whey Protein Concentrate 80% (WPC 80) is produced from sweet whey by using an advanced low temperature filtration process.	Water content	Max. 6,5%
Taste and smell Specific , clean, free from odor and additional taste.		Fat content	Max. 11,5%
Appearance	Free owing powder, homogenous, small conglomerates easily crumbling admis- sible.	рН	Max. 7
Color	Homogenous, creamy white to yellow	Protein content	Min. 80%
Nutritional analysis (approximately per 100g)		Microbiological analysis	
Energy 1695 kJ / 400 kcal		E. coli	<10/g
Carbohydrates 12 g		Yeasts, Molds	Max 50 cfu /g

Protein	79 g	Salmonella cfu /25g	0/25 g
Salt	0,3 g	Listeria monocy- togenes	0/25 g

Others specs		Our certificates	
GMO	The product does not contain and has not been produced from genetically modified organisms.	BR@S	
Storage	Keep in cool and dry place, protected from the sun	Agents and Brokers	GMP+
		Formulated	Izabella Kędzierska ikedzierska@foodcom.pl +48 22 652 36 59
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