

WHEY PROTEIN CONCENTRATE INSTANT WPC 80 INSTANT

Specification code WPC/19/WP

Date 11/03/2021

Product description

Description	Whey protein concentrate WPC 80 is a spray dried whey protein concentrate manufactured from fresh cheese whey and instantised with sunflower lecithin.
Colour	Creamy white
Taste	Typical, neutral
Odour	Typical, neutral

Microbiological chemical analysis

Total Plate Count	Max. 50 000 cfu/g
Enterobacteriaceae	Max. 10 cfu/g
E. coli	Negative in g
Yeasts	Max. 50 cfu/g
Moulds	Max. 50 cfu/g
Salmonella	Negative in 250 g

Physical chemical analysis

Protein (dry basis)	Min. 80 %
Carbohydrates	Max. 10 %
Fat	Max. 10 %
Moisture	Max. 6 %
Ash	Max. 5,5 %
pH value	6,2 – 7,0
Bulk density	250-500 gl/l ₁₀₀
Bulk density	200-400 g/l ₀
Filtration test	A / B

Other specs

Shelf life and storage

The product which is packed into paper bags has a shelf life of minimum 24 months. The product packed in big bags has a shelf life of minimum 12 months. Temperatures of maximum 25 °C and a relative humidity of maximum 65 % should not be exceeded during storage. Product should be stored in an odour-free environment.

Our certificates







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