

## WPH 90

Specification code WPH/2/WP

Date

21/03/2025

## **Product Description**

Whey Protein Hydrolysate - Hydrolyzed EU is an acidifed clear whey protein isolate produced via a proprietary fltration process . This has undergone proprietary enzymatic hydrolysis to deliver superior nutrition with maximum functionality , delivering minimum of - favors and bitterness. The product is clear in solution and provides exceptional nutritive value for a wide variety of applications .

## **Storage Conditions**

Dry ambient conditions (less than 77°F) in a well ventilated area out of direct sunlight . Store at less than 75% relative humidity. Do not refrigerate.

Shelf Life		Physical Characteristics	
24 Months		Appearance / Color	Free fowing with any lumps yielding to light pressure
Allergens			
Contains: Milk		Aroma / Flavor	Sweet dairy aroma, free from foreign aromas
Packaging		Foreign Material / Contaminants	Free from extraneous matter. No residual chemicals , processing aids , additives unless approved
Big Bags / Small bags			
Physical chemical analysis		Physical chemical analysis	
Protein	≥ 85.0 %	Aerobic Plate Count	≤ 10000 cfu/g
Fat by Alkaline Hydrolysis	≤ 0.5 %	Coliforms	<10 cfu/g
Ash	≤ 6.0 %	Yeast	≤ 100 cfu/g
Moisture	≤ 7.0 %	Mold	≤ 100 cfu/g
рН	≤ 3.5	Escherichia coli	<10 cfu/g
Degree of Hydrolysis	2.0 - 6.0 %	Staphylococcus aureus	<10 cfu/g
Scorched Particle	≤ 15.0 mg/25g	Salmonella	NEGATIVE / 375g x2
Phosphorus (mg/100g)	≤ 2250 mg/ 100g	Listeria	NEGATIVE / 25g
Turbidity Testing in Clear WPI	≤ 25 NTU	Enterobacteriaceae	≤ 100 cfu/g

## Our certificates



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