

Specification code    **WPC/59/WP/E**  
Date    16/12/2024

Product description	
Appearance	White to creamy
Taste and smell	Pure, typical
Ingredients	100% Milk Protein Product
Allergens	Contains milk and products thereof (including lactose)

Physical chemical analysis	
Water - free, Loss on Drying 102°C / 2h	≤ 5,00 %
Fat	15,00-21,00 %
Protein (Nx6,38) in dry matter	≥ 65,00 %
Lactose	≤ 4,00 %
Ash	≤ 4,00 %
pH	6,30-7,00

Others specs	
Packaging	Small Bags / Big Bags
Storage	The storage area must be free from off-odours and other contaminants.
GMO	This product does not contain and has not been produced from genetically modified organisms.

Microbiological analysis	
Total Plate Count	≤ 10000 cfu/g
Yeast and Moulds	≤ 50 cfu/g
Enterobacteriaceae	≤ 10 cfu/g
Salmonella spp.	Negative
Escherichia coli	0 cfu/g

Our certificates



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