Foodcom®

WHEY PROTEIN CONCENTRATE 65 HIGH FAT

Specification code	WPC/67/WP/E
Date	05/08/2025

Product description

Description	High fat whey protein hydrolysate with good emulsifying and heat stability properties
Application	• Ready meals (soups, sauces, dressing, mayonnaise) • Spreadable cheese • Bakery
Properties	• High emulsifying capacity and emulsion stability • Heat stable in heat treated products • Fat replacer, especially in heat treated products • Smooth and very creamy structure • Natural milk protein emulsifie
Allergens	Milk and products thereof (including lactose)

Storage	Store in closed bags under cool and dry conditions to prevent deterioration due to humidity and high temperatures.
Packaging	Paper bags with a polyethylene inner liner containing 15 kg net. Big bags containing 400 kg.

Chemical Specification	Unit	Specification Min	Max	Typical value	Frequency of analysis	Analytical method
Protein as is (Nx6.38)	%	60.0	72.0	65.1	Per Batch	ISO 8968-3 / IDF 20-3
Protein in dm (Nx6.38)	%	61			Per Batch	General calculated
Lactose	%		1.0	0.3	Per Batch	ISO 5765-2 / IDF 79-2
Fat	%	17.0	30.0	20.8	Per Batch	ISO 1736
Ash	%		4.5	3,5	Per Batch	NMKL 173
Moisture	%		6.0	5.1	Per Batch	ISO 6731
Nitrate (NO3-)	ppm		50		Per Batch	ISO 14673-2 / IDF 189-2
Nitrite (NO2-)	ppm		5.0		Monitoring	ISO 14673-3 / IDF 189-2

Our certificates

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Microbiological Specification	Unit	Specification N	max	Frequency of analysis	Analytical method
Total plate count (30 °C)	CFU/g	5	<50000	Each batch	ISO 4833-1
Enterobacteriaceae	CFU/g	5	<10	Each batch	ISO 21528-2
Bacillus cereus	CFU/g	5	<100	Per Batch	ISO 7932
Sulph. Red. Clostridia	CFU/g	5	<30	Per Batch	ISO 15213
Yeast & mould	CFU/g	5	<100	Per Batch	ISO 6611

Absent in

Microbiological Specification	Unit	Specification N	max	Frequency of analysis	Analytical method
Coagulase-positive staphylococci	1g	1*	1 g	Each batch	ISO 6888-3
Salmonella	250g	1*	250g	Each batch	ISO 6579
Listeria monocytogenes	25 g	1	25g	Monitoring	ISO 11290

Autosampling used for all analysis. * indicates analysis is performed on a composite sample automatically sampled across the batch.

Physical Specification	Unit	Specification Min	Max	Frequency of analysis	Analytical method
pH	10% sol	6.5	8.5	Per Batch	ISO 5546 / IDF 115
Scorched particles	Disc	A		Per Batch	ADPI

Legal references: The product is manufactured, packaged and labelled according to the relevant EU-regulations for food and food ingredients, and/or FAO/ WHO Codex Alimentarius where applicable. This includes that the milk/milk constituents used as raw material originate from healthy cows. The milk used in the production is included in monitoring programmes for undesirable substances as required by regulations or HACCP-based risk assessment. The production plant is approved by the competent authorities and included in the EU register of approved food establishments. Products manufactured outside EU complies with relevant regulations in the country where the product is produced.

GMO Policy avoid genetically modified ingredients in our products. The requirements we have established for our suppliers ensure that only non-GMO raw materials are used during production of our products. Therefore, our products and the raw materials used do not contain, consist of or are produced from GMOs as defined in regulation (EC) No 1829/2003 and they do not contain ingredients produced from GMOs. Therefore, our products do not need labelling according to Regulation (EC) No 1829/2003 and 1830/2003. For the definition of GMOs we refer to EU Directive 2001/18/EC.

Our certificates

BRCS Agents and Brokers CERTIFICATED

GMP+ Food Safety Assurance

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