

## WPC-80 LF (LACTOSE FREE WHEY PROTEIN CONCENTRATE POWDER)

Specification code

WPC/65/WP/E

Date

28/07/2025

Product description	
Ingredients	Concentrated cheese whey, enzyme by using ultrafiltration, hydrolysis and spray drying
Appearance	Color light yellow or yellowish
Texture	Easily flowing powder, absence of lumps
Taste/smell	Mild, characteristic whey powder

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Total plate count (+30° C)	< 50 000 pmy/g	
Salmonella spp	Negative / 25 g	
Yeasts and moulds	< 100	
Coliforms (+30° C)	< 10	

## Physical chemical analysis

Property	Target value	Specification limits (%)
Protein from total matter	80 %	78,5 - 81,5 %
Carbohydrate	7 %	5,5 - 8,5 %
Fat of which satured fats	6 % 5 %	4,5 - 7,5 %
Minerals	3 %	
рН	6,0 - 6,5	
Lactose	0,05 %	< 0,1 %
Dry matter	96 %	> 93,5 %
Moisture	4 %	< 6,5 %
Protein from dry matter	83 %	81,8 - 84,9 %

## Others specs

Package	Big bags
Storage	Cool and dry, properly sealed and closed package
Allergens	Concentrated cheese whey (milk)

## Our certificates







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Formulated

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