

Specification code **WPI/14/WP/E**

Date 25.07.2025

### Product description

|             |                                            |
|-------------|--------------------------------------------|
| Description | Whey Protein Isolate instantized           |
| Allergens   | Milk and milk products (including lactose) |

### Chemical analysis

|                         |             |                 |
|-------------------------|-------------|-----------------|
| Protein i.Tr.(N x 6,38) | min. 90,0 % | VDLUFA C 30.2   |
| Fat                     | max. 1,5 %  | VDLUFA C 15.2.3 |
| Ash (550°C)             | max. 3,5 %  | VDLUFA C 10.2   |
| Water (102°C)           | max. 6,0 %  | VDLUFA C 35.6   |

### Physical analysis

|          |            |              |
|----------|------------|--------------|
| pH Value | 6,1 - 6,5  | VDLUFA C 8.2 |
| Purity   | Disc A - B | ADPI         |

### Others specs

|            |                                                                                                                                                                                                                                                                                             |
|------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Components | Whey protein isolate, mono- and diglycerids of fatty acids E471 or sunflower lecithin                                                                                                                                                                                                       |
| Packaging  | Big bags; 15/ 20kg net, paper bag with blue PE- inliner                                                                                                                                                                                                                                     |
| Storage    | Under cool and dry storage conditions                                                                                                                                                                                                                                                       |
| GMO Status | This item does not consist of genetically modified organisms (GMO), contains no GMOs, is not produced from GMOs and contains no ingredients/additives produced from GMOs. This product does not fall under the labeling requirements spelled out in VO 1829/2003 EG and/or VO 1830/2003 EG. |

### Organoleptical parameters

|       |                                   |                         |
|-------|-----------------------------------|-------------------------|
| Color | Cream white                       | Visual inspection       |
| Odour | Typical / free from foreign odor  | Organoleptic evaluation |
| Taste | Typical / free from foreign taste | Organoleptic evaluation |

### Microbiological parameters

|                         |          |                                  |
|-------------------------|----------|----------------------------------|
| Total microbial count/g | < 30.000 | VDLUFA M 6.3.1                   |
| Yeasts/g                | < 50     | VDLUFA M 7.7.2                   |
| Mold/g                  | < 50     | VDLUFA M 7.7.2                   |
| Enterobacteriaceae/g    | < 10     | VDLUFA M 7.4.2                   |
| Salmonella/25g          | neg.     | External laboratory / each batch |

### Our certificates



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