

## WPC80 - WHEY PROTEIN CONCENTRATE 80% - INSTANT

### PRODUCT DESCRIPTION

Whey protein concentrate is produced from fresh whey, a by-product from cheese production. Filtration is used to produce whey protein concentrates.

The protein percentage in dry matter is at least 80%.

### INGREDIENTS

Whey (cow's milk), sunflower lecithin

### APPLICATIONS

Bakery products  
Dairy drinks and soft drinks  
Chocolate and confectionery  
Ice cream, desserts and sauces  
Sports- & Diet food

### PACKAGING

Pouch of 1 kg/ Material spec: PET/ALU/LDPE  
Bag of 20 kg / moreply paper with poly-innerliner

### TRANSPORT

Shipment by courier  
Packed in a firm carton box  
Orders over 100 kg will be stacked  
on wooden pallet(s)

### STORAGE, HANDLING & SHELF LIFE

Min. 24 months after production date  
in unopened original packaging  
when kept under optimal storage  
conditions:  
in a cool <25°C, dry and odourless place

### NUTRITION FACTS (100 GRAMS)

Energy	383 kCal – 1621 kJ
Proteins	77.1
Carbohydrates	5.5
<i>of which sugars (lactose)</i>	5.5
Total fats	5.9
<i>Saturated fats</i>	2.1
Fibre	0.0
Salt	0.82

### PHYSICAL ASPECTS

Colour	white to pale yellow
Odour/taste	typical, no off-odour and taste
Sediment test	Disc B or better

### ANALYTICAL DATA

Moisture / %	≤ 6.0
Protein in dry matter / %	≥ 80.0
Milk fat / %	≤ 8.0
Lactose / %	≤ 7.5
Ash / %	≤ 4.0
pH	6.5 – 7.5

### MICROBIOLOGICAL DATA

Total Plate Count	≤ 50.000 /g
Enterobacteriaceae	≤ 10 /g
Yeasts & Moulds	≤ 50 /g
Staphylococcus Aureus	negative /1g
Salmonella	negative in 750g

### ALLERGENS

	Yes/No
Gluten	No
Crustaceans	No
Eggs	No
Fish	No
Peanut	No
Soy	No
Milk (including lactose)	<b>Yes</b>
Nuts	No
Celery	No
Mustard	No
Sesame	No
Sulphur dioxide and sulphites	No
Lupin	No
Molluscs	No

### EU REGULATIONS

The product complies with all applicable EU regulations and legal requirements in force in respect of residues, contaminants, GMO, etc.

### NOT SUITABLE FOR INFANTS BELOW 12 MONTHS

The above non-binding information provides a true and fair view of the product. The data is based on average analysis values. Before using or processing it, the user must ensure that the product is suitable for the intended use.