Business Unit Performance Materials



Whey protein concentrate instant 80

Description

WPC80 Instant is a spray dried and instantized whey protein concentrate manufactured from fresh sweet cheese whey. This product contains sunflower lecithin.

Allergens

Milk, lactose

Packaging and storage

- Multiply paper bags, 20 kg netto, with polyethylene innerliner
- Shelf life of the product is 18 months from production date when stored in a cool, dry place, temperature below 25°C, relative humidity below 65.0%

Typical properties

| Parameters | Specifications | Test method |
|----------------------------|----------------|----------------------|
| Moisture | 5.0% | (ADPI, bulletin 916) |
| Protein on d.m. (N x 6.38) | Min. 80.0% | (ISO 8968-3: 2008) |
| Fat | Max. 9.0% | (ADPI, bulletin 916) |
| Ash | 3.0% | (ADPI, bulletin 916) |
| Lactose | 8.0% | (b.d.) |

Physical parameters

| Taste/flavor | Typical, no off-flavors | (ADPI, bulletin 916) |
|--------------------|-------------------------|----------------------|
| Color | Creamy white to yellow | - |
| Scorched particles | Disc A/B | (ADPI, bulletin 916) |
| рН | 6.0 – 7.0 | (10% solution) |

Microbiological parameters

| Total plate count | Max. 50,000/g | (ISO 4833-1: 2013) |
|--------------------|----------------|---------------------|
| Enterobacteriaceae | Absent in 0.1g | (ISO 21528-1: 2004) |
| Salmonella | Absent in 25g | (ISO 6579: 2002) |
| Staph. aureus | Absent in 0.1g | (ISO 6888-3) |
| Yeast and moulds | Max. 100/g | (ISO 6611: 2004) |

The information presented above is believed to be accurate. However, said information and products are offered without warranty or guarantee, since the ultimate conditions of use and the variability of the materials treated are beyond our control.

Business Line Food & Beverage Industry www.dksh.com Version 1.1. March 2021

Delivering growth – in Asia and beyond.