

Product Specification
WHEY PROTEIN ISOLATE POWDER WPI AGLO

1. PRODUCT DESCRIPTION

Agglomerated whey protein isolate powder WPI AGLO

2. APPLICATION

Sport nutrition, clinical nutrition

3. RAW MATERIAL

Fresh whey obtained from rennet cheese production, sunflower lecithin

4. SENSORY CHARACTERISTIC

Parameter	Description
Colour	White to creamy white, uniform
Smell	Specific – proteinaceous, free from foreign odours
Taste	Typical for the product, clean, free from foreign taste
Appearance	Free flowing powder, homogeneous, finely atomised, acceptable light lumps easily crumbling

5. PHYSICAL AND CHEMICAL PARAMETERS

Parameter	Value	Test method
Protein (DM)	90% min.	PN-EN ISO 8968:3:2008
Fat	1% max.	PN-EN ISO 1736:2010
Lactose	3% max.	ISO 5765-2:2002
Moisture	5,5% max.	According to IL-01.03/Zgodnie z IL-01.03
Ash	4% max.	According to IL-01.17/Zgodnie z IL-01.17
pH	5,8 min.	According to IL-01.07/Zgodnie z IL-01.07
Scorched particles	Disc/A; A/B	PN-78-A-86030
Antibiotics and inhibitory substances	absent	

6. MICROBIOLOGICAL PARAMETERS

Parameter	Value		Test method
	Target	Acceptable	
Total plate count	≤10000 cfu/g	≤50000 cfu/g	PN-EN ISO 4833-1:2013
Coliforms	Abs/1 g	Abs/1 g	PN-ISO 4831:2007
Yeasts and moulds	≤10 cfu/g	≤100 cfu/g	PN-ISO 21527-2:2009
<i>Listeria monocytogenes</i>	Abs/25 g n=5 c=0	Abs/25 g n=5 c=0	PN-EN ISO 11290-1:2007-07
<i>Salmonella</i>	Abs/25 g n=5 c=0	Abs/25 g n=5 c=0	PN-EN ISO 6579-1:2017-04
<i>Enterobacteriaceae</i>	m=M <10 cfu/g n=5 c=0	m=M=10 cfu/g n=5 c=0	PN-EN ISO 21528-2:2017-08
Staphylococci coagulase positive (<i>Staphylococcus aureus</i> and other species)	m=M <10 cfu/g n=5, c=0	m=10, M=100 cfu/g n=5, c=2	PN-EN ISO 6888-2:2001

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7. REQUIREMENTS CONCERNING CONTAMINANTS

Parameter	Limits
Heavy metals	Pb max. 0,02 mg/kg in accordance with EU Regulation No 1881/2006 (with subsequent amendments)/
Pesticides	in accordance with EU Regulation No 396/2005 (with subsequent amendments)/
Aflatoxin M1	max. 0,05 µg/kg in accordance with EU Regulation No 1881/2006 (with subsequent amendments)/
Nitrates, nitrites	nitrates/azotany max. 70 mg/kg;
Dioxins and PCBs	sum of dioxins/suma dioksyn max. 2,5 pg/g fat sum of dioxin and dioxin-like PCBs/suma dioksyn i PCB max. 5,5 pg/fat sum of PCB28, PCB52,PCB101,PCB138,PCB153, PCB180 max. 40 ng/g fat in accordance with EU Regulation No 1881/2006 (with subsequent amendments)
Ionizing radiation	Product is not treated with ionising rays

8. ALLERGENS

ALLERGENS	Presence in the product/	Presence in the production	Presence in the plant	Is the control measure implemented to avoid the risk of cross-contamination
Cereals containing gluten (ie. wheat, rye, barley, oats, spelled, kamut or their hybridised strains) and product thereof	NO	NO	NO	N/A
Shellfish and products thereof	NO	NO	NO	N/A
Eggs and products thereof	NO	NO	NO	N/A
Fish and products thereof	NO	NO	NO	N/A
Peanuts and products thereof	NO	NO	NO	N/A
Soy and products thereof	NO	NO	NO	N/A
Milk and products thereof (including lactose)	YES	YES	YES	N/A
Nuts ie. almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut and products thereof	NO	NO	NO	N/A
Celery and products thereof	NO	NO	NO	N/A
Charlock and products thereof	NO	NO	NO	N/A
Sesame seeds and products thereof	NO	NO	NO	N/A
Sulfur dioxide and sulphites in concentrations above 10mg/kg or 10 mg/l expressed as SO ₂	NO	NO	NO	N/A
Lupin and products thereof	NO	NO	NO	N/A
Molluscs and products thereof	NO	NO	NO	N/A

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9. NUTRITIONAL VALUE

Nutritional value in 100 g	
Energy	1562 kJ/373 kcal
Protein	88 g
Carbohydrates in which sugars	3 g 2,1 g
Fat in which saturated	1 g 0,2 g
Salt	0,4 g

10. PACKAGING

Direct packaging	paper bags – 15-20 kg, 4 – layer with polyethylene insert
Palleting	600-800 kg, pallets wrapped in stretch foil
Veterinary Factory Code	PL 06081604 WE

11. STORAGE CONDITIONS

Shelf life	18 months
Storage conditions	product should be stored in unopened packaging in cool (temp. $\leq 20^{\circ}\text{C}$), dry (RH $\leq 75\%$) conditions, away from direct sunlight or strong odours

12. GMO STATUS

GMO	product does not contain and has not been produced from GMO organisms
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13. CERTIFICATION

CERTIFICATION	BRC v. 8, GMP+ B1, HALAL, KOSHER
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*The document has been created electronically and is valid without signature.