

SPECIFICATION

WHEY PROTEIN CONCENTRATE 80% INSTANT

✓ | Chemical

Moisture:	5.50% max
Protein i.d.m:	80.00% min
Fat:	8.00% max
Lactose:	8.00% max
pH:	6.0 min
Scorched particles:	Disc A,B

✓ | Microbiological

Total plate count	30 000 cfu/g max
Yeast and Mould	100 / 1g max
Salmonella	absent / 25g
Enterobacteriaceae	10 / 1g max
Staphylococcus aureus	10 / g max

✓ | Physical

Color: White to cream

Odour: Without flavour, neutral , clean

Taste: Neutral

✓ | Packaging

15 kg more-ply paper bags
with polyethylene inner bag

Other packing on request

✓ | Storage

Cool and dry, in the original
packaging max 24 months

This information given in this document is based on our current knowledge and experience, however without any obligation and without any assumption of liability on our part. The information may be used at your discretion and risk. It does not relieve you from carrying out your own precautions and tests. You must comply with all applicable laws rules and regulations and observe all third party rights.



Elbląg



Katowice