

SPECIFICATION

WHEY PROTEIN ISOLATE 90 INSTANT

✓ | Chemical

Moisture:	6.00% max
Protein i.d.m:	91.00% min
Fat:	2.00% max
Lactose:	2.00% max
pH:	6.0-6.5
Ash:	3.50% max
Scorched particles:	Disc A,B

✓ | Microbiological

Total plate count	10 000 cfu/g max
Yeast and Mould	50 / 1g max
Salmonella	absent / 375g
Listeria	absent / 50g
Staph. aureus	10 / 1g max
Coliform	10 / 1g max

✓ | Physical

Color: White, cream
powder
Odour: Without flavour,
neutral, clean
Taste: Neutral

✓ | Packaging

20 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