

# MILK PROTEIN CONCENTRATE POWDER (MPC 85)

## PRODUCT DESCRIPTION

Milk protein concentrate is powder of total milk protein processed by ultrafiltration and spray drying process. It is made from 100% EU milk and can be used as an ingredient in the manufacture of other foodstuffs.

## SENSORICAL DESCRIPTION

Colour	White creamy
Consistency	Dry fine powder, allowed individual lumps, easily delaminating with mechanical impact
Taste and odour	Typical for milk protein concentrate powder, free of foreign taste or odour

## CHEMICAL AND PHYSICAL CHARACTERISTICS

Moisture (not more than)	6,0%
Fat (not more than)	2,0%
Protein (Nx6,38) (not less than)	80%
Protein in dry matter (not less than)	84,2%
Lactose	5,5% normally
Ash (not more than)	8,5%
pH (10%/20°C)	6,7 – 7,0
Insolubility index (60°C) (not more than)	1,0ml
Scorched particles, disc	A
Bulk density (625x)	400–500 g/ml
Poured bulk density	280–380 g/ml
Heat stability	Yes
Inhibitory substances	Not detected
Pharmacologically active substances	Not exceeding the limits set in regulation (EC) No 37/2010

Combined total of residues of all substances	Not exceeding values fixed in regulations (EC) No 1881/2006, (EC) No 396/2005
Physical hazard	Not foreign impurities that may cause health risk to the consumer

## MICROBIOLOGICAL CRITERIA

Aerobic plate count	< 10.000 cfu/g
Coliforms	< 10 cfu/g
Yeast and mould	< 50 cfu/g
Enterobacteriaceae	< 10 cfu/g
E. Coli	< 10 cfu/g
Listeria monocytogenes	Absent/25g
Salmonella	Absent/25g
Coagulase-positive staphylococci	< 10 cfu/g
Bacillus cereus	< 10 cfu/g

## GMO STATUS

Product does not contain Genetically Modified Organisms (GMO), is not produced from GMO and does not contain any GMO ingredients.

## ALLERGENS

Milk and products thereof (including lactose).

## PACKING

Multiply paper bags with polyethylene liner  
20kg net.

## STORAGE AND SHELF LIFE

From the date of production at a humidity not up  
75%, not longer than 18 months at a temperature  
not up +25°C.