



Pastuer Fed Cows' Immuno Whey™ WPC 80 - Instantized

Non-denatured Bioactive Whey Protein Concentrate

COA

Product Description: Bioactive, non-denatured, instant WPC 80 is free flowing, homogenous powder with clean flavor. It is produced with a specially designed ultrafiltration process to ensure superior nutritional quality and undergoes an instantizing process for excellent dispersability.

Chemical:	Specification:	Reference Method:
Protein % DB	80.0 Min.	Kjeldahl (TKN, AOAC 920.53)
Moisture %	6.0 Max.	Vacuum Oven (AOAC 927.05)
Fat %	9.0 Max.	Mojonnier (AOAC 989.05)
Ash %	5.0 Max.	Dry Ashing (AOAC 923.03)
pH (10% at 20°C)	6.0 - 7.0	pH meter (SM 18th Ed. 4500 H)
Microbiological:		
Standard Plate Count (cfu/g)	30,000 Max	BAM 8th Ed.
Coliform (cfu/g)	10 Max.	BAM 8th Ed.
Yeast & Mold (cfu/g)	50 Max	BAM 8th Ed.
E.coli (cfu/g)	< 10	BAM 8th Ed.
Staph. Coag. Pos. (cfu/g)	10 Max.	BAM 8th Ed.
Salmonella (375g)	Negative	AOAC/BAM Method 2004.03
Listeria (25g)	Negative	AOAC/BAM Method 2004.03

Physical:

Color (Munsell Color Values)	5y 9.25/0.5 - 2.5	Visual Creamy White to Cream
Scorched Particles (25G)	7.5 Max. (Disc A)	A.D.P.I
Flavor (10% solution)	Clean, bland with dairy notes	
Bulk Density (g)	0.25 - 0.28	

Packaging

Packaged in 20 kilogram Kraft paper bags with a polyethylene liner

Shelf Life & Storage Information:

Shelf Life (in original bag)	Best if used within 2 years from the date of manufacture
Storage	Cool, Dry Warehouse (23° C @ 65% RH or Lower)

* Allergen Statement - Contains milk, Sunflower Seed Lecithin