

Milk Protein Concentrate 80



THE MILKY WHEY, Inc.

116 Glacier Drive,
Suite 201
Lolo, MT 59847

DESCRIPTION:

MPC 80 (Milk Protein Concentrate) is produced via a filtration process that isolates native milk proteins in a highly concentrated form.

COMPOSITION

| ATTRIBUTE | TYPICAL ANALYSIS |
|---------------------|------------------|
| Total Fat | ≤ 3.0% |
| Moisture | ≤ 6.5% |
| Protein (dry basis) | ≥ 80.0% |

MICROBIOLOGICAL STANDARDS

| ATTRIBUTE | TYPICAL ANALYSIS |
|-----------------------|------------------|
| Standard Plate Count | < 30,000 CFG/g |
| Coliform | < 10 CFU/g |
| Yeast | < 100 CFU/g |
| Mold | < 100 CFU/g |
| Salmonella | Negative / 375g |
| Staphylococcus aureus | < 10 CFU/g |
| E. coli | < 10 CFU/g |

All procedures and methods followed for the testing and examination of product are AOAC and Standard Methods approved.

INGREDIENTS:

Milk Protein

STORAGE:

Store below 25°C and under 75% relative humidity.

SHELF LIFE:

Two years from date of manufacture.

ALLERGEN:

Contains Milk

PACKAGING:

Multi-wall kraft bags with polyethylene liner.

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchasers, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Research and Development Department may be available to assist purchasers in adopting our products to their needs and to the circumstances prevailing in purchaser's business

Tel 406.542.7373
Fax 406.542.7377
Toll Free 800.DRY.MILK

specification