

# WHEY PROTEIN HYDROLYSATE 80%



## Description

Whey Protein Hydrolysate is produced via proprietary enzymatic hydrolysis process to provide maximum functionality. The hydrolysate delivers superior nutrition with minimal off-flavors and bitterness and can be used in a wide variety of applications.

## Characteristic

Color

Flavor

## Typical Analysis

5y 9.25 / 0-2.5

Bland, no off flavors

Protein (dry basis)

>80.0%

Protein (as is)

>75.6%

Fat

<9.0%

Moisture

<6.5%

Ash

<6.0%

pH (10% Solids)

5.5-6.5

Degree of Hydrolysis

2.0-5.0

Scorched Particles

<15.0 mg/ 25g

Aerobic Plate Count (cfu/g)

<30,000

Coliforms (cfu/g)

<10

E. Coli (cfu/g)

<10

Salmonella

Negative / 375g x2

Staphylococcus aureus (cfu/g)

<10

Yeast (cfu/g)

≤100

Mold (cfu/g)

≤100

## Shelf Life

24 months from the date of manufacture.

Product should be re-evaluated for use after that date.

## Storage Conditions

Dry ambient conditions in a well-ventilated area of direct sunlight.

Store at less than 75% relative humidity.

Do not refrigerate.

## Packaging

Available in 20 kg bags.

## Features/Benefits

Kosher & Halal Certified

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.

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specification