

MILK PROTEIN CONCENTRATE 40%

Characteristic	Typical Analysis
Protein (N x 6.38) as is (%)	40.0
Fat (%)	2.0
Moisture (%)	4.5
Scorched Particles	Disc A
Color	White to Creamy
Standard Plate Count	30,000/g max
Coliform	<30/g
Salmonella	Negative in 25 g
E. Coli	Negative
Staphylococcus (coagulase positive)	Negative
Yeast/Mold	<30/g max

Ingredients Nonfat dry milk, caseinate

Packaging 50lb or 25kg multiwall Kraft bags w/ polyethylene inner liner

Storage As with all milk proteins, MPC 42% can absorb odors. We therefore recommend storage at temperatures below 77°F and relative humidity below 65% to maintain high quality of this product.

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