# **Whey Protein Concentrate 80%**



116 Glacier Drive,

Suite 201 Lolo, MT 59847

#### **DESCRIPTION**

This product is produced via microfiltration process that concentrates native whey proteins in a highly purified form.

## COMPOSITION/TYPICAL ANALYSIS

ATTRIBUTE	TYPICAL
Protein (dry basis)	80% Min
Fat	6.5%
Moisture	6%
рН	5.5 - 7.0
Ash	3%

# MICROBIOLOGICAL STANDARDS

ATTRIBUTE	TYPICAL
Standard Plate Count	30,000
Coliform	10/g
E. Coliform	<10/g
Yeast & Mold	≤100 cfu/g
Staphylococci	Negative
Salmonella	Negative (375 g)
Listeria	Negative (25 g)

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

#### **INGREDIENTS:**

Whey Protein Concentrate

## STORAGE:

Dry ambient conditions, odor free environment, store at less than 75% relative humidity, in a well-ventilated area out of direct sunlight.

# **SHELF LIFE:**

Ambient Shelf Life: recommended to use within 24 months 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