



DAVISCO
FOODS INTERNATIONAL, INC.*



Instantized Whey Protein Concentrate 80% I.P. (Identity Preserved)

Product Description

Instantized WPC 80% is manufactured from fresh, sweet dairy whey that is concentrated and spray dried. The product is a homogenous, free flowing, semi-hygroscopic powder with a clean, bland flavor. Less than 1.5% sunflower lecithin is added to the instantization process to aid in product dispersibility.

<u>Analysis*</u>	<u>Specification</u>	<u>Typical Range</u>	<u>Test Method</u>
Moisture (%)	7.0 max.	6.5 ± 0.5	Vacuum Oven AOAC 927.05
Protein (N x 6.38) (%) Dry Basis	80.0 min.*	80.6 ± 0.5	Leco Combustion AOAC 990.03
Fat (%)	10.0 max.	6.1 ± 0.5	Mojonner AOAC 989.05
Ash (%)	5.0 max.	2.6 ± 0.3	Residue on Ignition AOAC 930.30
Lactose (%)	10.5 max.	6.5 ± 1.0	Enzymatic AOAC 984.15
pH	7.0 max.	5.9 ± 0.2	10% Sol. @ 20°C AOAC 945.27
Scorched Particles	15 mg/25g max.	7.5mg	ADPI, AOAC 952.21
Loose Bulk Density (lbs./cu. ft.)	14.0-19.0	16.5 ± 1.0	By Weight USP <616>
Sieve Size (%)	10% max. on 20 mesh	<1	Ro-Tap USP <786>
	85% min. on 100 mesh	90.0 ± 5.0	Ro-Tap USP <786>
	10% max. thru 140 mesh	<1.0	Ro-Tap USP <786>
<u>Microbiological Profile</u>	<u>Specification</u>	<u>Typical Range</u>	<u>Test Method</u>
Aerobic Plate Count	<10,000/g	<2,500	FDA/BAM, AOAC 966.23
Coliform (MPN)	<10/g	<10	FDA/BAM, AOAC 966.23
<i>E. coli</i> (MPN)	Negative/g	Negative	FDA/BAM, AOAC 966.23
Yeast & Mold	50/g max.	≤10	FDA/BAM
Coag. Pos. Staph (MPN)	<10/g	<10	FDA/BAM, AOAC 966.23
Salmonella sp. (4x375g)	Negative/1500 g	Negative	FDA/BAM, ELISA AOAC 2004.03
Listeria sp.	Negative/25 g	Negative	FDA/BAM, ELISA AOAC 999.06

*All results reported on "AS IS" basis, except where noted.

Storage and Packaging

Dried dairy products can absorb odors and moisture. Therefore, adequate protection is essential. Shelf life is 2 years from the manufacture date. Shelf life will be enhanced through ideal storage conditions which include temperatures below 25°C., relative humidity below 65%, and an odor free environment. Avoid less than ideal storage conditions.

Packaged in Kraft multiwall bags incorporating a polyethylene bag liner, individually closed.

Net wt.: 50 lb. Bag

Contact your Sales Representative for additional packaging options.

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