



**DAVISCO**  
FOODS INTERNATIONAL, INC.®



## Whey Protein Concentrate 80%

### Product Description

WPC 80% is manufactured from sweet dairy whey and spray dried. The product is a homogeneous, free flowing, semi-hygroscopic powder with a bland flavor.

<u>Analysis*</u>	<u>Specification</u>	<u>Typical Range</u>	<u>Test Method</u>
Moisture (%)	5.0 max.	4.7 ± 0.3	Vacuum Oven AOAC 927.05
Total Protein (N x 6.38) (%) Dry Basis	80.0 min	81.4 ± 1.0	Leco Combustion AOAC 990.03
Fat (%)	10.0 max.	5.4 ± 1.0	Mojonnier AOAC 989.05
Ash (%)	5.0 max.	2.6 ± 0.3	Residue on Ignition AOAC 930.30
Lactose (%)	10.0 max.	8.0 ± 1.5	Enzymatic AOAC 984.15
pH	7.0 max.	6.0 ± 0.5	10% Sol. @ 20°C AOAC 945.27
Scorched Particles	15.0mg/25g max.	7.5 mg	ADPI, AOAC 952.21

<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	<10/g	<10	FDA/BAM, AOAC 996.02
<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.

### 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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