

Alpha-lactalbumin

Product Description

Alpha-lactalbumin is isolated from fresh, sweet dairy whey, using unique ion-exchange technology. The product is homogeneous, free-flowing, semi-hygroscopic white to light cream colored powder. The flavor of the product is clean, and bland. The protein is in a native, undenatured form and is fully soluble in wide pH ranges.

Analysis*	Specification	Typical Range	Test Method
Moisture (%)	6.0 max.	5.1 ± 0.9	Vacuum Oven AOAC 927.05
Protein, dry basis (N x 6.25) (%)	95.0 min.	97.3 ± 0.4	Leco Combustion AOAC 990.03
Alpha-lactalbumin (% of protein)	90.0 min.	92.5 ± 2.5	HPLC-USP NF***
Fat (%)	0.5 max.	< 0.1	Mojonnier AOAC 989.05
Ash (%)	3.5 max.	2.4 ± 0.4	Residue on Ignition AOAC 930.30
Lactose (%)	0.2 max.	< 0.2	Enzymatic AOAC 984.15
рН	6.0-7.5	6.5 ± 0.3	10% Sol. @ 20°C AOAC 945.27
Scorched Particles	15 mg/25g max.	7.5 mg	ADPI, AOAC 952.21
Microbiological Profile	Specification	Typical Range	Test Method
Aerobic Plate Count	<2,500/g	<2,500	FDA/BAM, AOAC 966.23
Coliform (MPN)	<10/g	<10	FDA/BAM, AOAC 966.23

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Aerobic Plate Count	<2,500/g	<2,500	FDA/BAM, AOAC 966.23		
Coliform (MPN)	<10/g	<10	FDA/BAM, AOAC 966.23		
E. coli (MPN)	Negative/g	Negative	FDA/BAM, AOAC 966.23		
Yeast & Mold	10/g max.	<10	FDA/BAM		
Coag. Pos. Staph (MPN)	<10/g	<10	FDA/BAM, AOAC 966.23		
Salmonella sp.	Negative/375 g	Negative	FDA/BAM, ELISA AOAC 2004.03		
Listeria sp.	Negative/25 g	Negative	FDA/BAM, ELISA AOAC 999.06		
* All manufactures and an "AC IC" having amount of one material					

^{*} 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.: 33 Lb. Bag

Contact your Sales Representative for additional packaging options.

^{**} Standard Methods for the Examination of Dairy Products, 16th Edition.

^{***} USP-NF Official Monograph, Alpha-Lactalbumin: Assay Content of Alpha-lactalbumin.