



DAVISCO
FOODS INTERNATIONAL, INC.*

■
Glycomacropeptide (GMP)

Product Description

Glycomacropeptide (GMP) is isolated from fresh cheese whey. The powder is light colored, homogeneous, and free flowing. The flavor of the product is clean, and bland.

<u>Analysis*</u>	<u>Specification</u>	<u>Typical Range</u>	<u>Test Method</u>
Moisture (%)	7.0 max.	6.0 ± 0.9	Vacuum Oven
Glycomacropeptide (N x 7.07) (% Dry Basis)	90.0 min.	91.0 ± 1.0	Leco Combustion
Protein (N x 6.47) (% Dry Basis)	82.5 min.	83.5 ± 1.0	Leco Combustion
Fat (%)	1.0 max.	0.5 ± 0.3	Mojonnier
Ash (%)	7.0 max.	6.3 ± 0.5	Residue on Ignition
Lactose (%)	1.0 max.	< 0.5	Enzymatic Assay
pH	7.0 max.	6.4 ± 0.2	10% Sol. @ 20°C.
Scorched Particles (mg/25g)	15.0 max	7.5	ADPI

<u>Microbiological Profile</u>	<u>Specification</u>	<u>Typical Range</u>	<u>Test Method</u>
Aerobic Plate Count	10,000/g max.	< 2,500	Standard Methods**
Coliform (MPN)	10/g max.	< 10	FDA/BAM
<i>E. coli</i> (MPN)	Negative/g	Negative	FDA/BAM
Yeast & Mold	10/g max.	≤ 10	Standard Methods**
Coag. Pos. Staph (MPN)	< 10/g	< 10	FDA/BAM
Salmonella sp.	Negative/375 g	Negative	AOAC / ELISA
Listeria sp.	Negative/25 g	Negative	AOAC / ELISA

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

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

Storage and Packaging

Dried dairy products can absorb odors and moisture. Therefore, adequate protection is essential. 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: 20 Lbs.

Version: 07J-1001