



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.	4.6 ± 0.2	Vacuum Oven
Total Protein (N x 6.38) (%) Dry Basis	80.0 min.**	82.0 ± 1.0	Leco Combustion
Fat (%)	10.0 max.	5.5 ± 1.0	Mojonnier
Ash (%)	5.0 max.	3.0 ± 0.5	Residue on Ignition
Lactose (%)	10.5 max.	7.2 -9.7	By Difference
pH	7.0 max.	6.0 ± 0.5	10% Sol. @ 20°C.
Scorched Particles	15.0mg/25g max.	7.5 mg	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/1500 g	Negative	AOAC / ELISA
Listeria sp.	Negative/25 g	Negative	AOAC / ELISA

*All results reported on "AS IS" basis.

**Tailor-made to customer specifications.

*** 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: 50 Lbs.

version 10J-0104