



**Whey Protein Concentrate 50 – Liquid
PIN 702663**

Product Description

Whey Protein Concentrate 50 - Liquid is produced via cheese make process, where the whey comes only from “Sweet” Cheese (Non-Acid). The product provides exceptional nutritive value for a wide variety of applications.

Storage Conditions

Store at less than 45° F

Temperature at Receipt

Received at ≤ 45° F except WI < 50° F

Free of Contaminants

No residual chemicals, processing aids, additives unless approved.

Shelf Life

≤ 5 Days

Packaging

Bulk Tankers

Physical Characteristics

Appearance Slightly thick liquid, yellowish tan in color, free from precipitated solids
 Flavor Sweet dairy aroma, free from foreign aromas
 Foreign material Free from extraneous matter

Allergen Classification

Milk

Kosher and Halal Certified

Technical Data Ingredient Listing: Whey Protein Concentrate

Physical	Specification	Test Method
Color	Cream to white	Organoleptic
Flavor	Bland, no off flavors	Organoleptic
Analytical	Specification	Test Method
Protein (N x 6.38) % (d.b.)	≥ 60.0	IDF 185:2002 (LECO)
Protein/Fat Ratio (d.b.)	≥ 10.0	Calculated: Protein/Fat
Fat % (d.b.)	≤ 6.0	AOAC 989.05: Mojonnier
Ash % (d.b.)	≤ 5.0	AOAC 930.30
Solids %	≥ 20.0	AOAC 927.05: Vacuum Oven
pH (10% Solids)	5.8 – 6.8	SMEDP: pH Meter
Microbiological	Specification	Test Method
*Aerobic Plate Count (cfu/g)	≤ 500,000	AOAC 990.12: Petrifilm
Thermotolerant Count (cfu/g)	≤ 10,000	Compendium
Coliforms (cfu/g)	≤ 1,000	AOAC 991.14: Petrifilm
<i>E. coli</i> (cfu/g)	< 10	AOAC 991.14: Petrifilm

*Except when unpasteurized or cultures used.