

WHEY PROTEIN CONCENTRATE TO 80% (WPC80)

GENERAL DESCRIPTION

The concentrated whey protein is obtained by removing non-protein elements sufficient pasteurization of whey so that the final product contains less than 80% protein. The WPC80 occurs through membrane separation processes. The acidity can be adjusted by adding safe and suitable ingredients.

Chemical Analysis

protein	: 80 % Min.
moisture	: 5 % Max
Minerals	: 6 % Max
Solubility Index	: < 1 ml
acidity	: 0.15 % Max.
Fats	: 7 % Min.

Microbiological Analysis

Aerobic mesophilic viable	: <10.000/g
Salmonella	: Ausencia /25g
Staph. coagulase-positive	: < 10
Coliform	: < 3
Yeasts and molds	: < 10
Lactose	: 4.00 % aprox.

Sensory Analysis

Appearance: Homogeneous powder.

Color: white to cream hard

Taste: Smooth, clean

Applications

It is used in bakery products, beverages, cheese, confectionery, frozen desserts, dairy substitutes, infant formula, ground beef and sausage, salad dressings, sauces, soups, yogurt, porridge. Products for Athletes.

Packing

Polyethylene inner bag and kraft paper bag with moisture barrier multilayered. Net weight 25 kg.

Storage and Handling

Store in a cool dry place at temperatures below 25 ° C and a relative humidity less than 65%. Use in the next 12 months.



Call Center: (51-1)2611548

Phones: (51-1)3710841 / (51-1) 3710104 / (51-1)3581870

Fax : (51-1)3710335

E-mail: ventas@europharma.com.pe ; ventas.institucional@europharma.com.pe; venta.industrial@europharma.com.pe

Web: www.europharma.com.pe

EuroPharma "EuroFarma" S.A.C