

WHEY PROTEIN CONCENTRATE TO 34% (WPC34)

GENERAL DESCRIPTION

The concentrated whey proteins is obtained sufficient to remove non-protein components when whey is pasteurized so that the final product contains less than 34% protein. The WPC34 occurs through membrane separation processes.

Chemical Analysis

protein	: 35 % Max.
moisture	: 3.5 % Max
Mineral s	: 8 % Max
Solubility Index	: < 1 ml
acidity	: 0.15 % Max.
Fats	: 2.00% Max.
lactose	: 52.00 % aprox.

Microbiological Analysis

Aerobic mesophilic viable	: <10.000/g
Salmonella	: Ausencia /25g
Staph. coagulase positive	: Negativo
Coliform	: < 3
Yeasts and molds	: < 10

Sensory Analysis

Appearance: Homogeneous powder.
Color: white to light cream
Taste: Smooth, clean

Applications

For dairy products, bakery, ice cream, snack, sweets and other foods and food products as:

- An economical source of milk solids.
- A partial replacement of milk powder to provide similar concentrations of lacto concentrations and the like, but different types of protein and minerals / ash.
- A source of protein that is soluble in acidic solutions.

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.



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