



LACTOPROTEIN MP-80

Milk protein concentrate 80%
7326

Specification

chemical

protein i.d.m. (Nx6,38)	min. 80.0 %	VDLUFA C 30.2 and C 35.6/calculated
fat	max. 2.0 %	VDLUFA C 15.2.1
ash (550°C)	max. 8.0 %	VDLUFA C 10.2
moisture (102°C)	max. 5.0 %	VDLUFA C 35.6

physical

pH	6.5 - 7.2	VDLUFA C 8.2
scorched particles	Disc A - B	ADPI

organoleptical

colour	creamy white	visual evaluation
odour	typical/ free from off odour	organoleptic evaluation
taste	typical/ free from off taste	organoleptic evaluation

microbiological

total plate count/g	< 30,000	VDLUFA M 6.3.1
yeasts & moulds/g	< 50	VDLUFA M 7.7.2
enterobacteriaceae/g	< 10	VDLUFA M 7.4.2
coliforms/0,1g	neg.	VDLUFA M 7.2.3
salmonella/25g	neg.	external lab/each batch

components

milk protein concentrate

packaging

15/20kg net, paper bag with blue PE- inliner or big bags

minimum shelf life

24 months in the originally sealed bag under cool and dry storage conditions

Substances or products causing allergies or intolerances (according to European Regulation number 1169/2011 Annex II)

- Cereals containing gluten and products thereof -
- Crustaceans and products thereof -
- eggs and products thereof -
- fish and products thereof -
- peanuts and products thereof -
- soybeans and products thereof -
- milk and products thereof +
- Nuts and products thereof -
- Celery and products thereof -
- mustard and products thereof -
- sesame seeds and products thereof -
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre -
- lupine and products thereof -
- molluscs and products thereof -

GMO status

This item does not consist of genetically modified organisms (GMO), contains no GMOs, is not produced from GMOs and contains no ingredients/additives produced from GMOs. Thus this product does not fall under the labeling requirements spelled out in VO 1829/2003 EG and/or VO 1830/2003 EG.