



LACTOMIN 80-E

Instantized WPC 80

8610

Specification

chemical

protein i.d.m. (Nx6,38)	min. 80,0 %	VDLUFA C 30.2 and C 35.6/calculated
fat	max. 7,5 %	VDLUFA C 15.2.1
ash (550°C)	max. 4,0 %	VDLUFA C 10.2
moisture (102°C)	max. 5,0 %	VDLUFA C 35.6

physical

pH	6,1 - 6,5	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/g	< 50	VDLUFA M 7.7.2
moulds/g	< 50	VDLUFA M 7.7.2
enterobacteriaceae/g	< 10	VDLUFA M 7.4.2
salmonella/25g	neg.	external lab/each batch

components

whhey protein, mono- and diglycerids of fatty acids E471

packaging

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

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 -
- Cellery 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.