

Formula 8

Product Data Sheet

Formula 8 is Native Milk Protein in Soluble form, Having the NON Denatured Miscellar Casein, Prepared from Fresh Skim Milk using Cold Filtration Process.

Applications:

EnNutrica's Formula 8 (MPC 78) is used in Nutrition Products for its High Quality and Excellent Taste. It can be used for Protein Enrichment of Nutrition Products, Supplement Products, Bars, Protein Beverages, Dairy Drinks, Breakfast Cereals and a wide variety of food products. It is also used as and Emulsifier or Stabilizer in Liquid Nutrition Formulas and Dairy Products. It also gives Excellent Mouth feel and taste making it the Ultimate Choice for Fortifying any Food Products.

Specifications:

Chemical

Protein (N x 6.38)	NMT 78 %
Lactose	< 8%
Fat	< 2%
Ash (550°C)	< 8%
Moisture	< 5%
pH	6 to 7

Microbiology

Standard plate count	< 20,000/g
Aerobic spore count	max. 100 cfu/g
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Enterobacteriaceae	max. 5 cfu/g
Coliform	Absent/g
E.Coli	Absent/g
Coag. +ve <i>Staphylococci</i>	Negative/g
<i>Salmonella sp</i>	Negative/25g
Yeast and Mould	Absent/g

Physical / Sensory

Color	Creamy White
Taste / Odour	Characteristic Milky
Bulk Density (tapped)	0.50
Heat Stability	5 th Negative
Insolubility Index	< 0.3 ml
Dispersibility	Acceptable

Minerals (mg/100g powder)

Calcium	2040
Iron	7
Magnesium	117
Potassium	413
Phosphorus	1440
Sodium	119
Zinc	9

Amino Acid Profile (g/100g powder)

Alanine	1.80
Arginine	2.30
Aspartic Acid	4.39
Cysteine	0.25
Glutamic acid	12.1
Glycine	1.25
Histidine	1.70
Isoleucine	3.19
Leucine	5.71
Lysine	4.35
Methionine	1.33
Phenylalanine	3.20
Proline	7.22
Serine	3.52
Threonine	2.76
Tryptophan	0.74
Tyrosine	3.18
Valine	3.7

Packaging

Formula 8 is packaged in Multi-Wall Kraft Paper sandwiched bag with a Polyethylene Liner containing a net content of 20kg.

Storage conditions

Storage in the Original Sealed Packing in a Slightly Chill Condition (< 21°C) without Exposure to Direct Sunlight and away from Moisture in Hygienic Environment.

Shelf Life

Formula 8 is very stable when stored in right conditions, however, we recommend re sampling and testing for storage periods exceeding 12 months.