

## WPC 70

## Product Data Sheet

Whey Protein Concentrates are made by Cold Filtration for Protein concentrating and spray drying of Fresh Pasteurized Demineralised Whey.

### Applications:

EnNutrica's **Whey Protein Concentrates** are used widely in Nutrition Industry, Ice Creams and cake Making Applications where the Fast-Absorbable protein is needed. Can be used as a Egg Replacer for Baking Applications.

EnNutrica's **Whey Protein Concentrate** provides excellent solubility and dispersibility, a very clean, freshest flavour and aroma profile, and good heat stability.

### Specifications:

#### Chemical

<b>Protein (N x 6.38) (SNF Basis)</b>	<b>Min 70%</b>
<b>Fat</b>	<b>&lt; 2%</b>
Ash (550°C)	< 9%
Moisture	< 5%
pH	6 to 7

#### Microbiology

Standard plate count	< 30,000/g
Coliform	Absent/g
E.Coli	Absent/g
Yeast and Mould	Absent/g

#### Physical / Sensory

Color	Creamy Yellow
Taste / Odour	SL Sweet / Clean
Bulk Density (tapped)	0.6 to 0.8
Acidity % (As Lactic Acid)	< 1.0
Insolubility Index	< 0.3 ml
Scorched Particle	Disc A

### Packaging

**EnNutrica Whey Protein Concentrate** is packaged in Multi-Wall Kraft Paper sandwiched bag with a Polyethylene Liner containing a net content of 25kg.

### Storage conditions

Storage in the Original Sealed Packing in an Ambient Condition (< 30°C) without Exposure to Direct Sunlight and away from Moisture in a Hygienic Environment.

### Shelf Life

**EnNutrica Whey Protein Concentrate** is stable when stored in right conditions for 12 months.

### Ingredients

**De Mineralized Fresh Whey.**

PROD CODE: WPC 70