

WPC 80

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

Protein (N x 6.38) (SNF Basis)	Min 80%
Fat	< 2%
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 80