



Specyfication

#: SP-WP-173

WHEY PROTEIN ISOLATE POWDER WPI 95 INSTANT

Edition number: 1

Edition date: 20.10.2017

State: Applicable

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Sensory characteristic	
Appearance	free flowing powder, homogenous, finely atomized, small conglomerates easily crumbling - admissible
Colour	homogenous, creamy white to yellow
Taste and aroma	specyfic - proteinaceous, clean, free from off-odour and off-taste
Mechanical impurities	not allowed, scorched particles – disc A , B - admissible
Physical-chemical characteristic	
Moisture	max. 6 %
Protein in dry matter	min. 95 %
Fat	max. 1,5 %
Ash	max. 1,5 %
Lactose	max. 2%
pH	min. 6,0 max. 7,0
Solubility index	max. 1,0 cm ³
Antibiotics or inhibitory substances	absent
Microbiological characteristic	
Total Plate Count	30000 cfu/g
Salmonella	absent in 25 g, n=5 c=0
Listeria monocytogenes	absent in 25 g, n=5 c=0
Staphylococcus aureus in cfu/g	m=10 M=100, n=5 c=2
Enterobacteriaceae in cfu/g	m=M=10, n=5 c=0
Coliforms in cfu/g	m=0 M=10, n=5 c=2
Yeast and moulds in cfu/g	max 100

4. Requirements concerning contaminants: heavy metals, aflatoxines M1, pesticides – in accordance with applicable laws.**5. Additional informations: Allergens** - milk and products thereof (including lactose), soy.**GMO statement:** product does not contain GMO or GMO sourced components**6. Packaging: direct package** – paper bags - 15.0 kg, 4-layer with z polyethylene insert.**Palleting:** 825kg EURO pallets wrapped in stretch foil.**7. Labelling:** in accordance with applicable laws and UE regulations.**8. Storage conditions:** temp. ≤ 20°C, RH ≤ 75 %. Shelf life: 24 months from production date.**9. Transport:** means of transport protecting product against damage , moisture or other dangers. Valid sanitary book of the vehicle required.**10. Declaration of conformity:** specification comply with applicable laws.**11. Contact data:** e-mail: cheese@spomlek.pl, tel.: +48 83 3511426