

MPC 70

A221Eb/07/15

TYPE	Milk protein concentrate, food grade		
CHARACTERISTICS	MPC 70 is obtained by ultra-filtrating fresh skimmed milk and spray drying of the concentrate. Casein/ protein of 80%.		
TYPICAL ANALYSIS		<i>*methods</i>	
	Moisture	(ADPI, bulletin 916)	4 %
	Protein (N x 6.38)	(ISO 14891:2002)	min 70 %
	Fat	(ADPI, bulletin 916)	max 3 %
	Ash	(ADPI, bulletin 916)	7 %
	Lactose	(b.d.)	18 %
PHYSICAL PROPERTIES	pH	(5% solution)	6 - 7
	Taste/flavour	(ADPI, bulletin 916)	milky/neutral
	Colour	(ADPI, bulletin 916)	white
	Scorched particles (ADPI)	(ADPI, bulletin 916)	disc A/B
MICROBIOLOGICAL DATA	Total plate count	(ADPI, bulletin 916)	max 50,000/g
	Enterobacteriaceae	(ISO 21528-2:2004)	max 10/g
	Salmonella	(ISO 6579:2002)	absent in 25 g
	Yeasts & moulds	(ISO 6611:2004)	max 100/g
APPLICATION	MPC 70 has excellent nutritional and functional properties and can be used in several food products.		
PACKAGING	Multi-ply paper bags of 15kg with polyethylene innerliner or big bags of 500 or 600kg.		
STORAGE & SHELF LIFE	The shelf life of this product is 18 months from the date of production, if stored in a cool, dry place; temperature below 25°C, relative humidity below 65%.		

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