



Document : Certificate of Standards (COS)

Product : WPC 80

Product code : 43436

Edition No. : 03

	Specification	Typical
Moisture	max. 5.0 %	4.5 %
Protein on dry matter	min. 80.0 %	80%
Lactose.0 aq	max. 10.0 %	6.5 %
Fat (RG)	max. 8.0 %	6.0 %
Ash (550°C)	max. 7.0 %	4.2 %
pH (10% sol. 20°C)	6.2 - 7.0	6.5
Scorched Particles (ADPI)	Disc A	Disc A
Standard plate count	max. 30,000 cfu/g	< 10,000 cfu/g
Yeasts & Moulds	max. 100 cfu/g	< 100 cfu/g
Enterobacteriaceae	max. 10 cfu/g	< 10 cfu/g
Coag. Pos. Staphylococci	neg. in 1 g	neg. in 1 g
L. Monocytogenes	neg. in 25 g	neg. in 25 g
Salmonella	neg. in 50 g	neg. in 50 g

The analytical data mentioned in this "Certificate of Standards" refer to internationally accepted methods (IDF, ISO, AOAC)



Description

WPC80 is whey protein concentrate prepared from liquid whey using ultrafiltration. The product provides an excellent source of dairy protein for a variety of food and nutrition applications.

Properties

WPC80 has a clean neutral flavour and aroma. It is suitable for vegetarians.

Applications

WPC80 is suited for a variety of food and nutrition applications.

Packaging

WPC80 is packaged in multi-wall paper bags with a double polyethylene liner with a net content of 5 kg.

Shelf life and storage conditions

WPC80 has a shelf life of at least 18 months when stored in the original packaging at temperatures between 5-25° C and a maximum relative humidity of 75 percent.

Legislation

WPC80 is manufactured under food grade conditions and complies with all FDA food regulations.

Typical analysis

Chemical	
Protein (N x 6.38) dry basis	80.0%
Lactose	6.5%
Fat	5.2%
Ash (550°C)	4.2%
Moisture	4.5%
pH	6.5
Physical and Organoleptic	
Colour	cream
Taste/ odour	Neutral/dairy
Microbiological (cfu per g)	
Standard Plate Count	<30,000
Enterobacteriaceae	<10
Staphylococcus aureus	Neg. in 1g
Salmonella	Neg. in 50g
Yeasts + moulds	<100
Physical/Sensoric	
Colour	cream
Taste/odour	dairy/neutral

Please refer to the specifications for guaranteed limits.

Warranty

The details given here are merely intended for information purposes and are in no way legally binding. Consequently we accept no responsibility in the broadest sense of the word for damage that may result from applications based upon this information. Furthermore, this information does not constitute permission to infringe patent and licence rights.



BUDA FAMILY KFT.
Alapítva: 1985–ben

WPC 80

Delivery item
80437077 000030
Order item
340918 000030

Material:
WPC80
In multi layer paper bag with a polythene innerbag contents 5 kg net.

Characteristic Limit	SPECIFICATION		Upper Limit	Value
	unit	Lower		
Protein / dry matter ratio		80,0		80
Ash (550 °C)		0,0	7,0	4,9
Moisture		0,0	5,0	4,4
Scorched particles (ADPI)				ADPI A
PH (10%-sol. 20°C)	NON	6,2	7,0	6,5
Standard plate count	cfu/g	0	30000	1717
Enterobacteriaceae	cfu/g	0	10	<1
Yeasts and Moulds	cfu/g	0	100	<10
CP Staphylococcus in 1 g				negative
Salmonella in 50 g				negative

Methods marked with * are slightly modified to enhance reliability or to adapt to specific product characteristics.

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