

Whey Protein Concentrate (WPC)

Production Definition:

Whey protein Concentrate is the substance obtained by the removal of sufficient nonprotein constituents from pasteurized whey so that the finished dry product contains >25% protein. WPC is produced by physical separation techniques such as precipitation, filtration or dialysis. The acidity of WPC may be adjusted by the addition of safe and suitable ph adjusting ingredients. WPC for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

Typical Compositional Range (Percentage)1

Microbiological Analysis

Protein	34.0 – 80.0	Standard Plate Counts	<30,000/g
Lactose	10.0 – 55.0	Coliform	<10/g
Fat	1.0 – 10.0	Salmonella	negative
Ash	4.0 – 8.0	Listeria	
Moisture	3.0 – 4.0	Coagulase-positive	
		Staphylococcir	egative

Other Characteristics

	7.5 – 15.0 mg
pH	6.0 – 6.7
Color	white to light cream
	bland, clean

Ingredient Statement

"Whey Protein Concentrate (_______% protein)". The percent of proteins is declared in 5% increments or as actual percentage, provided an analysis of the product is supplied.

Production Applications and Functionality

Dairy products, dry blends, wet blends, prepared dry mixes, soft drinks/special dietary foods, infant foods, bakery products, confections, frozen desserts

Storage & Shipping

Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidity below 65%. Stocks should be rotated and utilized within 9 months to 1 year.

Packaging

Multiwall kraft bags with polyethylene inner liner or other approved closed container. (i.e. "tote bins," etc)

1 On an "as is" basis

^{*}The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in production.*