

VITUSA CORP.

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WHEY PROTEIN CONCENTRATE (WPC) – Food Grade

Whey protein concentrate is a white to light cream colored product with a bland, clean flavor. It is manufactured by drying the material resulting from the removal of sufficient non-protein constituents from pasteurized whey, so that the finished dry product contains 25% or more protein. The non-protein constituents are removed by physical separation techniques such as precipitation, filtration, or dialysis. Safe and suitable pH-adjusting ingredients may be used to adjust the acidity of WPC.

WPC is available with different protein levels ranging from a minimum of 34% to a maximum of 80%.

TYPICAL COMPOSITION

Protein	34.00 - 80.00%
Ash	4.00 - 8.00%
Lactose	10.00 - 55.00%
Fat	1.00 - 10.00%
Moisture	3.00 - 4.00%
Scorched Particle Content	7.5 - 15.0 mg
pH	6.0 - 6.7

MICROBIOLOGICAL ANALYSIS

Standard Plate Count	< 50,000/g
Salmonella	Negative
Listeria	Negative
Coliform	< 10/g
Coagulase-positive Staphylococci	Negative

PHYSICAL PROPERTIES

Particle size	Standardized
Appearance/Color	Light to cream colored powder
Taste and smell	Clean with no off flavors

SHELF LIFE 1 year after production date.

STORAGE Store in a cool, dry and dark place with temperature <80°F (26.6°C) and relative humidity <65%.

PACKING Multiwall 25 kg bags with polyethylene inner liner.



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