

**Product Specification**

#: SP-WP-140

**WHEY PROTEIN CONCENTRATE POWDER  
WPC 80 INSTANT**

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State: Applicable

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<b>Product name</b>	<b>Whey protein concentrate powder WPC 80 INSTANT</b>	
<b>Product description</b>	whey protein concentrate in the form of an easily soluble powder	
<b>Raw material</b>	fresh whey obtained from sweet cheese production	
<b>Ingredients</b>	whey protein concentrate, emulsifier - lecithin (sunflower)	
<b>Plant code</b>	PL06151601WE	
<b>Appearance</b>	free flowing powder, homogenous, finely atomized, small conglomerates easily crumbling - admissible	
<b>Colour</b>	homogenous, creamy white to yellow	
<b>Taste and aroma</b>	specyfic - proteinaceous, clean, free from off-odour and off-taste	
<b>Mechanical impurities</b>	not allowed, scorched particles – disc A , B - admissible	
<b>Physical-chemical characteristic</b>		
	<b>target</b>	<b>acceptable</b>
<b>Moisture (%)</b>	max. 5,0	max. 6,5
<b>Fat (%)</b>	max. 6,0	max. 8,5
<b>Protein in dry matter (%)</b>	81	min. 80
<b>Lactose (%)</b>	max. 5,0	max. 6,0
<b>Ash (%)</b>	max. 3,0	max. 3,5
<b>pH</b>	6,5	6,0 - 7,0
<b>Solubility index</b>	0,2 cm <sup>3</sup>	max. 0,5 cm <sup>3</sup>
<b>Antibiotics or inhibitory substances</b>	absent	absent
<b>Microbiological characteristic</b>		
	<b>target</b>	<b>acceptable</b>
<b>Total Plate Count in cfu/g</b>	10 000	max. 30 000
<b>Salmonella</b>	absent in 25 g, n=5 c=0	absent in 25 g, n=5 c=0
<b>Listeria monocytogenes</b>	absent in 25 g, n=5 c=0	absent in 25 g, n=5 c=0
<b>Staphylococcus aureus in cfu/g</b>	m=M<10, n=5 c=0	m=10 M=100, n=5 c=2
<b>Enterobacteriaceae in cfu/g</b>	m=M<10, n=5 c=0	m=M=10, n=5 c=0
<b>Coliforms in cfu/g</b>	m=M<10, n=5 c=0	m=0 M=10, n=5 c=2
<b>Yeast and moulds in cfu/g</b>	max 50	max 100

n = number of tests,

m = threshold number of bacteria per gram below which product quality is satisfactory,

M = maximum number of bacteria per gram above which the quality of the product is unsatisfactory,

c = maximum number of results which may have values between m and M

<b>Requirements concerning contaminants</b>	heavy metals, aflatoxines M1, pesticides – in accordance with applicable laws	
<b>Allergens</b>	milk	
<b>GMO statement</b>	product does not contain GMO or GMO sourced components	
<b>Packaging</b>	direct package – paper bags 15.0 kg, 4-layer with z polyethylene insert	
<b>Palleting</b>	975kg 100 x 120 cm pallets wrapped in stretch foil	
<b>Labelling</b>	in accordance with applicable laws and UE regulations	
<b>Nutritional information per 100g</b>	Energy value	1715kJ/406kcal
	Fat	7,3 g
	- including saturated fatty acids	4,7 g
	Carbohydrates	10 g
	- including sugars	4,4 g
Protein	75 g	
Salt	0,42 g	
<b>Storage conditions</b>	temp. ≤ 20 °C, RH ≤ 75 %. Shelf life: 24 months from production date	
<b>Transport</b>	means of transport protecting product against damage, moisture or other dangers. Valid sanitary book of the vehicle required	
<b>Declaration of conformity</b>	specification comply with applicable laws	
<b>Contact data: e-mail</b>	<b><a href="mailto:cheese@spomlek.pl">cheese@spomlek.pl</a>, tel.: +48 83 3511426</b>	