

Product Specification

Milk Protein Concentrate 85% - PC6685



Description

Milk Protein Concentrate Powder is made by removing the fat from fresh milk through separation. The resulting skim milk is pasteurized and ultrafiltered to concentrate the protein, then spray dried. The powder consists of 85% protein on a dry basis.

Ingredient Statement

Milk Protein Concentrate

Allergen Statement

Contains milk

Regulatory Reference

Codex Standard 193-1995

Microbiological Standards

	Units	Maximum	Method
Aerobic Plate Count (32°C / 48H)	cfu/g	<10,000	SMEDP
Aerobic Thermophilic Spores	cfu/g	<500	QM-5.3.2
Coliforms	cfu/g	<10	Petrefilm
Coagulase Positive Staphylococcus	cfu/g	Not Detected	ISO 6888-3
Salmonella	/1500 g	Not Detected	FDA-BAM
Listeria	/125 g	Not Detected	FDA-BAM
Yeast and Mold	cfu/g	<50	SMEDP

Chemical - Physical Standards

	Units	Min	Max	Method
Protein (dry basis)		85		Kjeldahl/NIR
Protein	%	81		Kjeldahl/NIR
Moisture	%		6.0	IDF/NIR
Fat	%		2.5	IDF/NIR
Scorched Particles	mg		7.5 (A)	ADPI/CM-EXP
Titrateable Acidity *	%		0.15	ADPI
Lactose	%		5.0	By Difference
Ash	%		8.5	ADPI 916
pH (11% solution, 20°C)		6.7	7.2	ISO 8967
Bulk Density (100 taps)	g/mL	0.35	0.45	ADPI
Solubility Index (60°C) *	mL		1.0	QM-5.3.3
Heat Stability *	/20 min		Pass	QM-5.3.1

* Items not reported on COA

Antibiotics

All raw milk used in the manufacture of products has been screened and tested “Not Found” for drug residue according to the FDA Pasteurized Milk Ordinance (PMO) - Appendix “N” (latest revision)

Sensory Standards

Flavor	Clean, bland, sweet
Odor	Milky
Color	White to light cream
Appearance	Powder, free of lumps

Quality Assurance

Products are manufactured under strict quality assurance procedures which are enforced at all times. Precautions are taken at all steps during manufacture, storage, and distribution to ensure product quality and food safety.

Storage and Handling

Product is packaged in poly lined multiwall 20kg (net weight) kraft paper bags without the use of staples or metal fasteners. Milk Protein Concentrate is hygroscopic and can absorb odors, therefore adequate protection is necessary. It is recommended that product is stored at 25°C or less, with relative humidity of 65% or less, and in an odor free environment. Stocks should be used in rotation preferably within 24 months of manufacture or as dictated by the expiration date labeled on the product.

Labeling and Traceability

Packaging contains sufficient details to provide full product traceability. Manufacturers lot code details can be found on DairyAmerica website (www.dairyamerica.com/cooperative).