

WHEY PROTEIN CONCENTRATE 515



Whey Protein Concentrate 515 is a clean flavoured milk protein, prepared by a controlled heat treatment and careful processing of whey proteins.

Product Characteristics

- > Bland flavour
- > Low solubility
- > Low viscosity
- > Excellent nutritional properties
- > Superior functionality in nutrition bars

Suggested Uses

- > High Protein sports and nutrition bars
- > Protein fortified foods
- > Yoghurt and drinking yoghurt
- > Fermented milk products

Packaging

Multi-wall paper which incorporates a moisture barrier and contains the product within an inner polyethylene bag. No staples or metal fasteners are used.

Net Weight	25.0kg
Gross Weight	25.4kg

Storage and Handling

Whey Protein Concentrates are hygroscopic and can absorb odours. Therefore adequate protection is essential. It is recommended that product is stored at temperatures below 25°C, relative humidity below 65% and in an odour free environment. Stocks should be used in rotation preferably within 24 months of manufacture.

Typical Compositional Analysis

The analysis results listed in this product bulletin are typical as measured on an "as is" basis. Refer to the selling specification for minimum and maximum limits by parameter.

Protein (N x 6.38) (g/100g) as is	79.2
Moisture (g/100g)	4.2
Fat (g/100g)	6.1
Total Carbohydrate (g/100g)	7.3
Ash (g/100g)	3.2
Inhibitory substances (IU/ml)	<0.005

Typical Nutritional Analysis

Energy (kJ/100g)	1700
Calories (kcal/100g)	410
Energy from fat (kJ/100g)	230
Calories from fat (kcal/100g)	54
Total Sugars (lactose) (g/100g)	7.3
Fibre (g/100g)	0
Cholesterol (mg/100g)	210
Saturated fat (g/100g)	4.3
Trans fat (g/100g)	0.3
Vitamin A (µg/100g)	26
Vitamin A (IU/100g)	86
Vitamin C (mg/100g)	0
Iron (mg/100g)	0.7
Sodium (mg/100g)	280
Calcium (mg/100g)	380

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Typical Physical Properties

Colour	Cream
Flavour	Clean
pH(5% at 20°C)	6.8
Bulk density (packed, g/mL)	0.55
Scorched particles (50g)	Disc A

Typical Microbiological Analysis

Aerobic Plate Count (cfu/g)	<30,000
Coliforms (cfu/g)	<1
E. coli (/g)	Not Detected
Yeast & mould (cfu/g)	<10
Staph. coag. pos. (/g)	Not Detected
Salmonella (/750g)	Absent
Listeria (/125g)	Absent

Quality Assurance

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.

During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling trace back.

Compliance

- > Halal
- > Kosher

Ingredients

- > Pasteurised whey

Suggested Labelling

Whey Protein Concentrate

Allergens: Contains Milk and Dairy products

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient.

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