

Milk Protein Concentrate 4862



Milk Protein Concentrate 4862 from Fonterra is a spray dried milk protein concentrate manufactured by ultrafiltration of fresh skim milk. Milk Protein concentrate 4862 has high protein content, excellent nutritional value and clean, milky flavour making it an ideal ingredient for nutritional products. This product also has a range of superior functional and textural properties compared to many other milk protein products.

Product Characteristics

- > Excellent emulsifying properties
- > Excellent water solubility
- > Excellent whipping properties
- > Excellent flavour
- > Heat Stability
- > High-fat and water binding capacity
- > High nutritional value

Suggested Uses

- > Coffee and beverage whiteners
- > Cheese Milk Extension
- > Process and Analogue cheese
- > Nutrition Bars
- > Cultured products
- > Dairy based and Nutritional beverages
- > Enteral product
- > Frozen desserts
- > Soups and sauces
- > Confectionary

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	20.0kg
Gross weight	20.4kg

Storage and Handling

Milk Protein Isolates 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	82.4
Moisture (g/100g)	4.7
Fat (g/100g)	1.6
Total Carbohydrate (g/100g)	4.2
Ash (g/100g)	7.1
Inhibitory substances (IU/ml)	<0.005

Typical Nutritional Analysis

Energy (kJ/100g)	1531
Calories (kcal/100g)	366
Energy from fat (kJ/100g)	59
Calories from fat (kcal/100g)	14
Total Sugars (lactose) (g/100g)	4.2

Fonterra Co-operative Group Limited (Fonterra) and its subsidiaries, affiliates, agents, suppliers and distributors make no representations or warranties of any kind as to the accuracy, adequacy, or completeness of any information and/or opinions contained in this document or that they are suitable for your intended use. The information and/or opinions contained in this document may be changed at any time without notice. Nothing contained in this document should be construed as permission to infringe any intellectual property right or as a warranty of non-infringement of any intellectual property right. Please note that some products and applications may not be available and/or admissible.

Milk Protein Concentrate 4862



Fibre (g/100g)	0
Cholesterol (mg/100g)	48
Saturated fat (g/100g)	1.1
Trans fat (g/100g)	0.08
Vitamin A (µg/100g)	<6
Vitamin A (IU/100g)	<20
Vitamin C (mg/100g)	<2
Iron (mg/100g)	0.4
Sodium (mg/100g)	2420
Calcium (mg/100g)	270

Typical Physical Properties

Colour	White to light cream
Flavour	Clean and milky
pH (5%at 20°C)	6.9
Bulk density (packed, g/mL)	0.4
Schorched Particles (50g)	Disc A

Typical Microbiological Analysis

Aerobic Plate Count (cfu/g)	<10,000
Coliforms (cfu/g)	<1
E.coli (/g)	Not Detected
Yeast and Mould (cfu/g)	<10
Coagulase Positive Staphylococci (/g)	Not Detected
Listeria (/125g)	Absent
Salmonella (/750g)	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

- > Kosher
- > Halal

Ingredients

- > Pasteurised Skim Milk

Suggested Labelling

Milk 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