

# Milk Protein Concentrate 470



**Milk Protein Concentrate 470 from Fonterra is a spray dried protein concentrate manufactured by ultrafiltration of from skim milk.**

## Product Characteristics

- > Excellent flavour profile
- > Excellent heat stability
- > High nutritional value
- > High level of bound calcium
- > High opacity in water
- > Good dispersibility

## Suggested Uses

- > Recombined cheese
- > Cheese milk extension
- > Feta cheese
- > Process and Analogue cheese
- > Cultured products
- > Dairy based and Nutritional beverages
- > Frozen desserts

## 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 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	69.9
Moisture (g/100g)	4.7
Fat (g/100g)	1.2
Total Carbohydrate* (g/100g)	16.8
Ash (g/100g)	7.4
Inhibitory substances (IU/ml)	<0.005

\* Calculated by difference

## Typical Nutritional Analysis

Energy (kJ/100g)	1518
Calories (kcal/100g)	363
Energy from fat (kJ/100g)	44
Calories from fat (kcal/100g)	11
Total Sugars (lactose) (g/100g)	16.8
Fibre (g/100g)	0
Cholesterol (mg/100g)	70
Saturated fat (g/100g)	0.8
Trans fat (g/100g)	0.06
Vitamin A (µg/100g)	<6
Vitamin A (IU/100g)	<20

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Vitamin C (mg/100g)	<0.9
Sodium (mg/100g)	160
Calcium (mg/100g)	2180

## Typical Physical Properties

Colour	White to light cream
Flavour	Clean and milky
pH (5%at 20°C)	7.0
Bulk density (packed, g/mL)	0.52
Scorched Particles (50g)	Disc A

## Typical Microbiological Analysis

Aerobic Plate Count (cfu/g)	<10,000
Coliforms (cfu/g)	<1
E.coli (/g)	Not Detected
Yeasts and Moulds (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