

Milk Protein Concentrate 4761



Milk Protein Concentrate 4761 from Fonterra is a spray dried functional milk protein concentrate manufactured by ultrafiltration of fresh skim milk. This ingredient is especially designed to provide a clean flavour, functional and textural properties in dairy applications such as yoghurt and cheese while providing the nutritional requirements expected from a Milk Protein Concentrate.

Product Characteristics

- > Excellent emulsifying properties
- > Excellent cold water solubility
- > Excellent flavour
- > Heat stability
- > High water binding capacity
- > High nutritional value

Suggested Uses

- > Stirred and drinkable yoghurts
- > Quark, Greek style yoghurt, fromage frais
- > Fermented milks, yoghurt smoothies
- > Recombined cheese
- > Cheese milk extension
- > 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	70.4
Moisture (g/100g)	4.8
Fat (g/100g)	1.3
Total Carbohydrate* (g/100g)	15.5
Ash (g/100g)	8.0
Inhibitory substances (IU/ml)	<0.005

* Calculated by difference

Typical Nutritional Analysis

Energy (kJ/100g)	1508
Calories (kcal/100g)	361
Energy from fat (kJ/100g)	48
Calories from fat (kcal/100g)	12
Total Sugars (lactose) (g/100g)	15.5
Fibre (g/100g)	0
Cholesterol (mg/100g)	70
Saturated fat (g/100g)	0.9
Trans fat (g/100g)	0.1
Vitamin A (µg/100g)	<6
Vitamin A (IU/100g)	<20
Vitamin C (mg/100g)	<1

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Iron (mg/100g)	0.4
Sodium (mg/100g)	1490
Calcium (mg/100g)	1050

Typical Physical Properties

Colour	White to light cream
Flavour	Clean and milky
pH (5%at 20°C)	7.0
Bulk density (packed, g/mL)	0.44
Schorched 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

Compliance

- > Kosher
- > Halal

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

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