

Milk Protein Concentrate 485



Milk Protein Concentrate 485 from Fonterra is a spray dried milk protein concentrate manufactured by ultrafiltration of fresh skim milk. Milk Protein Concentrate 485 has high protein content, excellent nutritional value and clean, milky flavour making it an ideal ingredient for nutritional products

Product Characteristics

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

Suggested Uses

- > Cheese ingredient
- > Process and Analogue cheese
- > Cultured products
- > Dairy based and Nutritional beverages
- > Health food supplements

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	81.1
Moisture (g/100g)	5.7
Fat (g/100g)	1.5
Total Carbohydrate* (g/100g)	5.0
Ash (g/100g)	6.7
Inhibitory substances (IU/ml)	<0.005

* Calculated by difference

Typical Nutritional Analysis

Energy (kJ/100g)	1520
Calories (kcal/100g)	363
Energy from fat (kJ/100g)	56
Calories from fat (kcal/100g)	13
Total Sugars (lactose) (g/100g)	5.0
Fibre (g/100g)	0
Cholesterol (mg/100g)	55
Saturated fat (g/100g)	1.1

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Trans fat (g/100g)	0.07
Vitamin A (µg/100g)	<6
Vitamin A (IU/100g)	<20
Vitamin C (mg/100g)	<0.9
Iron (mg/100g)	0.5
Sodium (mg/100g)	100
Calcium (mg/100g)	2160

Typical Physical Properties

Colour	White to light cream
Flavour	Clean and milky
pH (5%at 20°C)	7.1
Bulk density (packed, g/mL)	0.4
Schorched Particles (50g)	Disc A

Typical Microbiological Analysis

Aerobic Plate Count (cfu/g)	<10,000
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

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