

Milk Protein Concentrate 4882



Milk Protein Concentrate 4882 from Fonterra is a spray dried milk protein concentrate manufactured by ultrafiltration of fresh skim milk. Milk Protein Concentrate 4882 has a range of superior functional and textural properties, high nutrition value and clean flavour profile. Milk Protein Concentrate 4882 is an ideal ingredient for medical nutrition, functional beverage and dairy applications.

Product Characteristics

- > Excellent heat stability
- > Low viscosity in concentrated medical nutrition beverages
- > Superior shelf stability in beverage applications
- > Excellent solubility
- > Cold water soluble
- > Clean flavour profile
- > High nutritional value
- > Source of milk calcium

Suggested Uses

- > Concentrated medical nutrition beverages
- > Dairy Based and nutritional beverages
- > Cultured products
- > Sports food and meal 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	82.5
Moisture (g/100g)	5.3
Fat (g/100g)	1.5
Total Carbohydrate (g/100g)	3.8
Ash (g/100g)	6.9
Inhibitory substances (IU/ml)	<0.005

Typical Nutritional Analysis

Energy (kJ/100g)	1523
Calories (kcal/100g)	364
Energy from fat (kJ/100g)	56
Calories from fat (kcal/100g)	13
Total Sugars (lactose) (g/100g)	3.8
Fibre (g/100g)	0

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Cholesterol (mg/100g)	55
Saturated fat (g/100g)	1.1
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)	0.4
Sodium (mg/100g)	970
Calcium (mg/100g)	1450

Typical Physical Properties

Colour	White to light cream
Flavour	Clean and milky
pH (5%at 20°C)	7.0
Bulk density (packed, g/mL)	0.36
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

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 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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Ingredients by

