

Milk Protein Concentrate 4424



Milk Protein Concentrate 4424 from Fonterra is a spray dried milk protein concentrate manufactured by ultrafiltration of fresh skim milk and cream. This ingredient is suitable for use in a wide range of applications, especially where higher protein content is required than is delivered by standard milk powder.

Product Characteristics

- > Good solubility
- > Good heat stability
- > High opacity in water
- > Fresh milk flavour characteristics
- > Excellent nutritional quality

Suggested Uses

- > Cheese ingredient
- > Process and analogue cheese
- > Recombined cheeses
- > Dairy based and nutritional beverages
- > Cultured products
- > Frozen deserts
- > Confectionary
- > Soups and souces

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	25.0kg
Gross weight	25.4kg

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	43.0
Moisture (g/100g)	3.4
Fat (g/100g)	26.2
Total Carbohydrate* (g/100g)	21.8
Ash (g/100g)	5.6
Inhibitory substances (IU/ml)	<0.005

* Calculated by difference

Typical Nutritional Analysis

Energy (kJ/100g)	2071
Calories (kcal/100g)	495
Energy from fat (kJ/100g)	969
Calories from fat (kcal/100g)	232
Total Sugars (lactose) (g/100g)	21.8
Fibre (g/100g)	0
Cholesterol (mg/100g)	80
Saturated fat (g/100g)	18.4

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Trans fat (g/100g)	1.28
Vitamin A (µg/100g)	240
Vitamin A (IU/100g)	800
Vitamin C (mg/100g)	<0.9
Iron (mg/100g)	0.3
Sodium (mg/100g)	210
Calcium (mg/100g)	1380

Typical Physical Properties

Colour	Pale cream
Flavour	Clean and milky
pH (5%at 20°C)	7.0
Bulk density (packed, g/mL)	0.60
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
- > Pasteurised cream

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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