

MILK PROTEINS 4766



Milk Proteins 4766 is a spray dried milk protein blend manufactured by ultrafiltration of fresh skim milk and whey. The casein to whey protein ratio has been optimized to enhance functionality. Milk Proteins 4766 is especially designed to increase the creamy texture of low fat yoghurt, while delivering high nutritional value and a clean milky flavour.

Product Characteristics

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

Storage and Handling

Milk Proteins 4766 is 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 18 months of manufacture.

Suggested Uses

- > Stirred yoghurt
- > Set yoghurt
- > Fermented milks, yoghurt smoothies

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	70.0
Moisture (g/100g)	4.6
Fat (g/100g)	2.3
Total Carbohydrate (g/100g)	16.1
Ash (g/100g)	7.0
Inhibitory substances (IU/ml)	<0.005

Packaging

Multi-wall paper bag which contains the product within an inner polyethylene bag. No staples or metal fasteners are used.

Net weight	25.0kg
Gross weight	25.4kg

Fonterra Co-operative Group Limited (Fonterra) and its subsidiaries, affiliates, agents, suppliers and distributors make no representations or warranties of any kind as to the accuracy, adequacy, or completeness of any information and/or opinions contained in this document or that they are suitable for your intended use. The information and/or opinions contained in this document may be changed at any time without notice. Nothing contained in this document should be construed as permission to infringe any intellectual property right or as a warranty of non-infringement of any intellectual property right. Please note that some products and applications may not be available and/or admissible.

MILK PROTEINS 4766



Typical Nutritional Analysis

Energy (kJ/100g)	1549
Calories (kcal/100g)	371
Energy from fat (kJ/100g)	85
Calories from fat (kcal/100g)	20
Total Sugars (lactose) (g/100g)	16.1
Fibre (g/100g)	0
Cholesterol (mg/100g)	108
Saturated fat (g/100g)	1.6
Trans fat (g/100g)	0.1
Vitamin A (µg/100g)	24
Vitamin A (IU/100g)	81
Vitamin C (mg/100g)	<0.7
Iron (mg/100g)	0.4
Sodium (mg/100g)	1280
Calcium (mg/100g)	920

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)	<50,000
Coliforms (cfu/g)	<10
E.coli (/g)	Not Detected
Yeasts and Moulds (cfu/g)	<100
Coagulase Positive Staphylococci (/g)	<10
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

Ingredients

- > Pasteurised skim milk
- > Pasteurised whey

Suggested Labelling

Milk Protein

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.

Fonterra Co-operative Group Limited (Fonterra) and its subsidiaries, affiliates, agents, suppliers and distributors make no representations or warranties of any kind as to the accuracy, adequacy, or completeness of any information and/or opinions contained in this document or that they are suitable for your intended use. The information and/or opinions contained in this document may be changed at any time without notice. Nothing contained in this document should be construed as permission to infringe any intellectual property right or as a warranty of non-infringement of any intellectual property right. Please note that some products and applications may not be available and/or admissible.