



Whey Protein Concentrate 80% (WPC 80)

Production Definition:

Whey Protein Concentrate 80% is the substance obtained by the removal of sufficient non-protein constituents from pasteurized whey so that the finished dry product contains >80% protein. WPC 80% is produced by physical separation techniques such as precipitation, filtration or dialysis. The acidity of WPC 80% may be adjusted by the addition of safe and suitable pH adjusting ingredients. WPC 80% for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

Typical Compositional Range (Percentage)¹

Protein >= 80.0
Lactose..... <= 8.0
Fat <= 7.5
Ash.....<= 4.0
Moisture..... <= 6.0

Microbiological Analysis

Standard Plate Counts..... <30,000/g
Coliform..... <10/g
Salmonella..... negative
Listeria..... negative
Coagulase-positive
Staphylococci.....negative

Other Characteristics

Scorched Particle Content.....7.5 – 15.0 mg
pH..... 6.0 - 6.7
Color..... White to light cream
Flavor..... bland, clean

Ingredient Statement

“Whey Protein Concentrate 80%”

Production Applications and Functionality

Dairy products, dry blends, wet blends, prepared dry mixes, soft drinks/special dietary foods, infant foods, bakery products, confections, frozen desserts

Storage & Shipping

Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidity below 65%. Stocks should be rotated and utilized within 9 months to 1 year.

Packaging

Multiwall kraft bags with polyethylene inner liner or other approved closed container. (i.e. “tote bins,” etc)

¹ On an “as is” basis

The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in production.