

MILK PROTEIN CONCENTRATE POWDER (MPC 85)

GENERAL INFORMATION

Description	Milk protein concentrate is a powder of total milk protein processed by ultrafiltration and spray drying process
Ingredients	Milk 100 % (EU)
Preparation of material before use in production	The milk protein concentrate powder can be used as an ingredient in the manufacture of other foodstuffs without further preparation
Application	Sports nutrition powder and meals, dairy industry (yogurt, cheese, ice cream), bakery and confectionery

ORGANOLEPTIC CHARACTERISTICS

Colour	White creamy
Consistence	Dry fine powder, allowed individual lumps, easily delaminating with mechanical impact
Flavour and odour	Typical for milk protein concentrate powder, free of foreign taste or odour

PHYSICAL AND CHEMICAL PARAMETERS

Parameter	Test Method	Limits	Analysis frequency*
Moisture, %	Commision Directive 79/1067/EEC; LST EN ISO 5537:2004	max. 6	A
Fat, %	LST ISO 23319:2022	max. 2	A
Protein (Nx6,38), %	LST EN ISO 8968, Kjeldal	min. 80	A
Protein in dry matter, %	Estimated value	min. 85	A
Lactose, %	Estimated value	max. 5,5	A
Ash, %	Analysed by furnace at 550°C	max. 8,5	A
pH (10 % / 20 °C)	SVP-06:2006 (Potentiometric method)	6,7 – 7,0	A
Insolubility index (60 °C), ml	ADPI	max. 1,0	A
Scorched particles, disc	ADPI	A	A
Bulk density (625x), g/ml	ISO 8967:2005	0,400 – 0,550	A
Poured bulk density, g/ml	ISO 8967:2005	0,280 – 0,410	A
Inhibitory substances	Delvotest T	Not detected	A
Pharmacologically active substances	Not exceeding the limits set in regulation (EC) No 37/2010		
Combined total of residues of all substances	Not exceeding values fixed in regulations (EU) No 2023/915, (EC) No 396/2005		
Physical hazard	Not foreign impurities that may cause health risk to the consumer		

MICROBIOLOGICAL CRITERIA

Parameter	Test Method	Value	Analysis frequency*
Aerobic plate count, cfu/g	LST EN ISO 4833-1:2013	typical ≤10 000	A
		max. ≤ 30 000	
Coliforms, cfu/g	LST ISO 4832:2006	< 10	A
Yeast and mould, cfu/g	LST ISO 6611:2004	< 50	A
Enterobacteriaceae, cfu/g	LST ISO 21528-2:2017	< 10	B
E. coli, cfu/g	LST ISO 16649-2:2002	< 10	B
L. monocytogenes, 25 g	LST EN ISO 11290-1:2017	Not detected	B

<i>Salmonella</i> , 25 g	LST EN ISO 6579:2017	Not detected	B
Coagulase-positive staphylococci, cfu/g	LST EN ISO 6888-1+A1:2005	< 10	B
<i>B. cereus</i> , cfu/g	LST EN ISO 7932:2005	< 50	B

GMO STATUS

The product and the raw material used for its production do not contain GMO and comply with EU regulations No. 1829/2003, 1830/2003

IONISING RADIATION

The product and the raw material used for its production didn't undergo any ionizing radiation and comply with Directive 1999/2/EC

NANOTECHNOLOGY

For product and raw materials there were not used any nanotechnology

ALLERGENS

Milk and products thereof (including lactose). Comply with Regulation (EU) No.1169/2011

PACKING

Multiply paper bags with polyethylene liner 20 kg net;
Big bag with variable weight from 900 to 1050 kg net.
Comply with regulations (EU) No.10/2011, 1935/2004

CERTIFICATIONS

Halal, Kosher certified, Codex and EU regulations compliance

STORAGE CONDITIONS AND SHELF LIFE

From the date of production at a humidity not up 75 %, not longer than 18 months at a temperature not up +25 °C

PRODUCTION BATCH NUMBER IDENTIFICATION

The sample of batch number: X1081A1	X – identification of product name
	1 - the last number of the year.
	081 – the day of the production (= the day of the year).
	A1 – identification of packaging machine

TRANSPORTATION

Covered transport without prejudice to the storage conditions

CONSUMER GROUP

Not suitable for people intolerant to milk and milk products, including lactose.

*A-every batch, B-at least two times per year

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