

# Whey Protein Concentrate 80%

## Product Description

This **Whey Protein Concentrate 80%** is obtained by removing sufficient no-protein constituents from pasteurized whey so that the finished dry product contains more than 80% protein. **WPC 80** is produced by physical separation techniques such as precipitation filtration or dialysis. Acidity may be adjusted by the addition of safe and suitable pH ingredients.

## Qualities & Characteristics

- Uniform color
- Lump free
- Bland, clean flavor
- Free flowing
- Nonhygroscopic
- Rich in protein

## Suggested Uses

Bakery	Helps in retaining moisture, thus contributing to a moist cake with less drying over time.
Confectionery	Superb emulsifiers; Thickens and gels.
Breads & Breading	A source of high heat processed dairy solids important for good loaf volume in breads.
Processed Cheese	Aids in the dispersion of milk.
Dry Mixes	Least expensive bulk agent and highly functional in creamy type salad dressing.
Salad Dressings	More label friendly than other fat mimetics or emulsifiers/stabilizers. Least expensive bulking agent and is highly functional in creamy and premium type salad dressings.

## MiLK is Our Business...

402 Industrial Drive  
Wapakoneta, OH 45895  
(419) 738-5293  
(419) 738-6883-FAX

1 888 LACTALIS  
(1 888 522-8254)  
[www.liusa.com](http://www.liusa.com)  
[sales@liusa.com](mailto:sales@liusa.com)

U.S. West Coast, Mexico,  
and South America  
(909) 548-0106  
(909) 548-0401-FAX

## Physical & Chemical Specifications

		ANALYTICAL METHOD
Moisture	5% max	ISO 5500
Protein (N x 6.38) on dry basis	88% min	ISO5549/1978
Fat	6% max	IDF 9 C/1987
Lactose	6% max	ENZYMATIC BOEHRINGER
Ash	6% max	ISO 5545/1985
pH (Solution 5%)	4.0% max	ISO 5546
Salt	6.0-7.5	

## Microbiological Specifications

	<u>m</u>	<u>M</u>	<u>n</u>	<u>c</u>	<u>ANALYTICAL METHOD</u>
Salmonella/25 g	_____neg				FDA BAM/1984

## Typical Analysis

Crude Protein, Min. (Nx6.38)	75%
Lactose	6%
Fat	6%
Ash	4%
Moisture	5%
Salmonella	Negative
SPC	<30,000/g
pH	6.0-7.5

## Typical Amino Acid Profile

	As is in powder (g/100 grams)	% in Protein (g/100 grams)
Alanine	3.06	4.05
Arginine	2.80	3.71
Aspartic Acid	8.16	10.81

## Packaging

WPC 80 is packaged in 20 kg. (44,092 lbs.) poly-lined Kraft paper bags.

## Storage & Shelf Life

To ensure best preserving in storage, the following conditions are required:  
 Temperature: 90°F max  
 Shelf Life: 12 months

## IMPORTANT NOTICE

Our contractual liability consists in supplying goods complying with the above-mentioned specifications, or with the specific customer's requirements. In case of failure to those specifications, acknowledged by us and notified us in due time, our warrant will be limited to the replacement of the faulty product. Our commitment cannot bind us in case of wrong utilization of our product. The buyer must follow the rules applied in the country where the product is used.