



# **Product Specifications**

# Cow whey protein concentrate with 80% proteine



Parameter	<b>Details</b>
Product Definition	Whey protein concentrate with 80% protein
Ingredients	Organic Whey Protein, acid regulator: sodium citrate E331
Conformity	We confirm that the delivered product conforms with the current EU-Food regulation.
GMO Status	The products and its ingredients do not consist of GMO. Labelling according to EU reg. 1829/2003 and 1830/2003 is not required.
Packaging	Multilayer paper bag with PE inliner, net weight 20 kg per bag.

#### Storage & Shelf Life

24 months at cool (max. 25 °C) and dry (max. 65% relative humidity) and dark place in original sealed bags.

### Range of Application

Biotaris guarantees the values in this specification. It is the buyer's responsibility to check all local requirements for the intended application of the product as well as all the requirements for the intended country of destination. This product is not for dry blending of applications, targeting infants and children up to the age of 24 months. If the intended use of our products is infant food or foods for special medical purposes, the final product is supposed to be fully heat-treated as an additional mandatory action at the customer's site to meet legal requirements on the inactivation of pathogens.

#### **Sensory Parameters**

(Taste method: visual, taste, smell)

Sensory Parameters	Value
Colour & Structure	Yellowish powder
Odour & Taste	Milky, free from foreign odour and taste

## Chemical-physical Parameters:

	Test Method	Value
Protein (N x 6.38)	ISO 8968-1	78.5 - 83.0 % in DM
Moisture	ISO 5537	< 5.0 %
Fat	ISO 1736	< 8.5 %



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#### **Chemical-Physical Parameters:**

Parameter	Test Method	Value
Ash	NEN 6810	≤ 5.5 %
Lactose	Calculated	≤ 12.0 %
рН	10 % solution	6.0 - 7.0
Antibiotics	Charm MRL Test	Negative in raw milk
Scorched Particles	ADPI 916	DISC A - B

# Microbiological Parameters:

Parameter	Test Method	Value
Total Plate Count	ISO 4833	≤ 30000 CFU / g
Yeast & Moulds	ISO 7954	≤ 100 CFU / g
Enterobacteriaceae	ISO 21528	≤ 10 CFU / g
Coagulase pos. Staphylococcus	ISO 6888	≤ 10 CFU / g
Salmonella	ISO 6579	Negative / 25 g
Listeria monocytogenes	ISO 11290	Negative / 25 g

#### Allergens:

• Milk and products thereof including lactose

For availability, best price, and delivery time, please send us your inquiry to info@biotaris.com