



DAVISCO
FOODS INTERNATIONAL, INC.®

Whey Protein Concentrate 34% HF

Product Description

WPC 34% HF is a unique mixture of highly functional whey proteins that are obtained from fresh whey by a process specifically designed by Davisco.

<u>Analysis*</u>	<u>Specification</u>	<u>Typical Range</u>	<u>Test Method</u>
Moisture (%)	5.0 max.	4.5 ± 0.4	Vacuum Oven AOAC 927.05
Total Protein (N x 6.38) (%)	34.0 min.	35.0 ± 1.0	Leco Combustion AOAC 990.03
Fat (%)	15.0 max.	7.2 ± 2.4	Mojonnier AOAC 989.05
Ash (%)	10.0 max.	9.0 ± 1.0	Residue on Ignition AOAC 930.30
pH	6.0-6.8	6.2 ± 0.2	10% Sol. @ 20°C AOAC 945.27
Titrateable Acidity (12% Sol.)	0.18 max.	0.16 ± 0.02	ADPI 6.5% Sol. AOAC 947.05
Scorched Particles	15mg/25g max.	7.5mg	ADPI, AOAC 952.21

<u>Microbiological Profile</u>	<u>Specification</u>	<u>Typical Range</u>	<u>Test Method</u>
Aerobic Plate Count	<10,000/g	<2,500	FDA/BAM, AOAC 966.23
Coliform	<10/g	<10	FDA/BAM, AOAC 996.02
<i>E. coli</i> (MPN)	Negative/g	Negative	FDA/BAM, AOAC 966.23
Yeast & Mold	50/g max.	≤10	FDA/BAM
Coag. Pos. Staph (MPN)	<10/g	<10	FDA/BAM, AOAC 966.23
Salmonella sp. (4x375g)	Negative/1500 g	Negative	FDA/BAM, ELISA AOAC 2004.03
Listeria sp.	Negative/25 g	Negative	FDA/BAM, ELISA AOAC 999.06

* All results reported on "AS IS" basis.

Storage and Packaging

Dried dairy products can absorb odors and moisture. Therefore, adequate protection is essential. Shelf life is 2 years from the manufacture date. Shelf life will be enhanced through ideal storage conditions which include temperatures below 25°C., relative humidity below 65%, and an odor free environment. Avoid less than ideal storage conditions.

Packaged in Kraft multiwall bags incorporating a polyethylene bag liner, individually closed.

Net wt.: 50 Lbs. Bag

Contact your Sales Representative for additional packaging options.

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