



**DAVISCO**  
FOODS INTERNATIONAL, INC.\*

## Whey Protein Concentrate 80% - Heat Stable

### Product Description

WPC 80% - Heat Stable is manufactured from sweet dairy whey and spray dried. The product is a homogeneous, free flowing, semi-hygroscopic powder with a bland flavor. Controlled modification of the mineral profile provides excellent heat stability in solution.

<u>Analysis*</u>	<u>Specification</u>	<u>Typical Range</u>	<u>Test Method</u>
Moisture (%)	5.0 max.	4.7 ± 0.2	Vacuum Oven AOAC 927.05
Total Protein (N x 6.38) (%) Dry Basis	80.0 min.	81.5 ± 1.0	Leco Combustion AOAC 990.03
Fat (%)	10.0 max.	5.5 ± 1.0	Mojonnier AOAC 989.05
Ash (%)	6.0 max.	4.5 ± 0.5	Residue on Ignition AOAC 930.30
Lactose (%)	10.0 max.	8.5 ± 1.0	Enzymatic AOAC 984.15
pH	7.5 max.	7.0 ± 0.2	10% Sol. @ 20°C AOAC 945.27
Scorched Particles	15 mg/25g max.	7.5mg	ADPI, AOAC 952.21
Heat Stability	Pass	Pass	Davisco Internal Method**

<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
Enterobacteriaceae	<10/g	<10	AOAC 2003.01
Yeast & Mold	10/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

<u>Typical Mineral Profile</u>	<u>Typical Value</u>	<u>Test Method</u>
Sodium, mg/100g	950	AAS, AOAC 990.23
Phosphorus, mg/100g	600	Spectrophotometry, AOAC 986.24
Calcium, mg/100g	390	AAS, AOAC 990.23

\* All results reported on "AS IS" basis except where noted.

\*\* Quantitation of protein aggregation after heat treatment.

### 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 lb. Bag

Contact your Sales Representative for additional packaging options.

Version 16E-0202