

PRODUCT SPECIFICATION

PRODUCT NAME: Solago HD MPC 8501 20kg

PRODUCT DESCRIPTION: Solago HD MPC is a spray dried Milk Protein Concentrate powder manufactured from fresh pasteurized skim milk through a process of ultrafiltration, followed with concentration by evaporation and drying by spray drying atomisation. Solago MPC HD is a good source of native micellar casein and whey proteins in the same ratio as found naturally in milk.

MATERIAL NUMBER (SAP): 1059039

ORIGIN: Manufactured and Packed in Ireland

REGULATORY APPROVAL: IE 1085 EC

CUSTOMER: Kent Foods

INGREDIENTS: Skim milk solids (**Milk Allergen**)

PROCESSING AID: Citric Acid E330

TYPICAL NUTRITIONAL INFORMATION AS PER 100g

Energy	1527 Kj
Energy	361 KCal
Fat	1.5 g
- Of Which: Saturates	1.0 g
- Of Which: Monounsaturates	0.43 g
- Of Which: Polyunsaturates	0.07 g
Carbohydrate	6.0 g
- Of Which: Sugars	6.0g
- Of Which Polyols	0g
- Of Which Starch	0g
Protein	81 g
Fibre	0 g
Sodium	85 mg

CHEMICAL ANALYSIS:

Parameter	Units	Typical	Range (min/max)	Method Ref.
Moisture	%	4.8	6.0 max.	IDF 26A:1993
Protein	%	81.0		IDF-1 20:2001/ISO 8968-1
Protein (D.M)	%	86.0	85.0 min.	Kjeldahl (IDF20B)
Fat	%	1.5	2.0 max.	IDF 152: 2009/ ISO 11870:2009 Gea/Niro A9B IDF 9C:1987 ROSE G
Lactose	%	4.0	6.0 max.	HPLC*
Ash	%	6.9	7.5 max.	IDF 90
Nitrate	ppm	<10	50ppm max.	ISO 14673:2004 (IDF 189:2004)*
Nitrite	ppm	<1.0	2ppm max.	ISO 14673:2004 (IDF 189:2004)*

* Tested by an External Laboratory

PHYSICAL ANALYSIS:

Parameter	Units	Typical	Range (min/max)	Method Ref.
Scorched Particles	Disc.	A	B max.	ADPI 916:2009
pH (10% Solution)	Scale	6.9	6.7 – 7.3.	pH meter
Bulk Density	g/ml	0.39	>0.35	IDF 134:2005
Solubility Index	ml	0.5	1.0 max.	ADPI 916:2009

MICROBIOLOGICAL ANALYSIS:

Parameter	Units	Typical	Range (min/max)	Method Ref.
Standard Plate Count	cfu/g.	<25000	50,000 max.	ISO 4833-1:2013
Enterobacteriaceae	cfu/g.	<1	<1	ISO 21528-2:2004
Coliforms	cfu/g.	<1	<1	ISO 4832:2006
E. coli	cfu/g.	Neg.	Neg.	ISO 7251:2005
Yeast & Mould	cfu/g.	<10	50 max.	ISO 6611:2004
Coag. Pos. Staphs (Pres)	cfu/g.	<10	<10	ISO 6888-2 :1999
Listeria	25g	Neg	Neg	ISO 11290-1 :1996, AI – 2004
Salmonella	300g/20 T	Neg.	Neg.	ISO 6785:2001

DIETARY SUITABILITY

	Suitability Yes/ No
Vegetarian	Yes
Lacto - Ovo vegetarian	Yes
Vegan	No
	Certified
Kosher	Yes
Halal	Yes

PACKAGING

The product is packed in hotlock multi-ply preprinted paper sacks with an internal clear plastic lining of low density polyethylene. The inner liner is heat sealed followed by fold over heat seal of the outer paper plys to finally seal the bag.

PALLETISATION

Pallet is 1200x1000 lightweight kiln dried non return pallet.
 Cardboard pallet sheet, shrink wrapped with plastic top sheet.
 Pallet: Configuration: 10 rows of 4 bags (40 bags x 20 kgs.)
 Height 1.8m, Weight 800kg

CODING

Bags are inkjet coded with day batch code, bag number, date of Manufacture and best before date.

BEST BEFORE DATE

24 Months from date of manufacture in cool, dry conditions within its original sealed protective packaging.

BAG SIZE

20KG Net weight

RECOMMENDED TRANSPORT AND STORAGE CONDITIONS - The product should be stored in a cool dry place at all times free from strong odours such as solvents, chemicals, detergents etc. Keep out of direct sunlight to prevent product deterioration and off-flavours due to oxidation.

ALLERGEN INFORMATION

Contains lactose derived from cow's milk

GMO STATEMENT

This product is non- GMO

CERTIFICATION

This manufacturing site is accredited to a GFSI recognized Food Safety Scheme.

LEGISLATION

The Milk Protein Powder must comply with all National and EU legislation applicable to the product in particular:

- General Principles and Requirements of Food Law EC Regulation 178 /2002
- The Hygiene of Food Stuffs EC Regulation 852/2004
- Specific Hygiene Rules for Food of Animal Origin EC Regulation 853/2004
- Microbiological Criteria for Food Stuffs EC Regulation 2073/2005
- Materials and Articles intended to come into contact with food EC Regulation 1935/2004
- Maximum level for certain contaminants in foodstuffs Commission EC Regulation 1881/2006
- Maximum residue levels of pesticides in or on food and feed of plant and animal origin EC Regulation 396/2005
- Traceability and labeling of genetically modified organisms EC Regulation 1829/2003 and 1830/2003
- Provision of Food Information to Consumers Regulation (EU) No 1169/2011

The customer must ensure compliance for the intended final product application and declaration through consultation with relevant national legislation, which may differ within countries.