

## **Technical Department**

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www.kentfoods.co.uk

Product Specification	#: SP-WP-140
WHEY PROTEIN CONCENTRATE POWDER	Edition number: 18 Edition date: 06.03.2023
WPC 80 INSTANT	State: Applicable

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Whey protein concentrate powder WPC	80 INSTANT	
whey protein concentrate in the form of an easily soluble powder		
fresh whey obtained from sweet cheese production		
whey protein concentrate, emulsifier - lecithin (sunflower)		
PL06151601WE		
free flowing powder, homogenous, finely atomized, small conglomerates easily crumbling - admissible		
homogenous, creamy white to yellow		
specyfic - proteinaceouse, clean, free from off-odour and off-taste		
not allowed, scorched particles - disc A,	B - admissible	
Physical-chemical characteristic		
target	acceptable	
max. 5,0	max. 6,5	
max. 6,0	max. 8,5	
81	min. 80	
max. 5,0	max. 6,0	
max. 3,0	max. 3,5	
6,5	6,0 - 7,0	
$0.2 \ {\rm cm^3}$	max. 0,5 cm <sup>3</sup>	
absent	absent	
Microbiological characteristic		
target	acceptable	
10 000	max. 30 000	
absent in 25 g, n=5 c=0	absent in 25 g, n=5 c=0	
absent in 25 g, n=5 c=0	absent in 25 g, n=5 c=0	
m=M<10, n=5 c=0	m=10 M=100, n=5 c=2	
m=M<10, n=5 c=0	m=M=10, n=5 c=0	
m=M<10, n=5 c=0	m=0 M=10, n=5 c=2	
max 50	max 100	
	Whey protein concentrate powder WPC whey protein concentrate in the form of ar fresh whey obtained from sweet cheese p whey protein concentrate, emulsifier - leci PL06151601WE free flowing powder, homogenous, finely a crumbling - admissible homogenous, creamy white to yellow specyfic - proteinaceouse, clean, free from not allowed, scorched particles - disc A ,  Physical-chemical characteristic  target  max. 5,0  max. 6,0  81  max. 5,0  max. 3,0  6,5  0,2 cm³  absent  Microbiological characteristic  target  10 000  absent in 25 g, n=5 c=0  absent in 25 g, n=5 c=0  m=M<10, n=5 c=0  m=M<10, n=5 c=0  m=M<10, n=5 c=0  m=M<10, n=5 c=0	

n = number of tests,

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m = threshold number of bacteria per gram below which product quality is satisfactory,

M = maximumnumber of bacteria per gram above which the quality of the product is unsatisfactory,

c = maximum number of results which may have values between m and M



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Requirements concerning contaminants	heavy metals, aflatoxines M1, pesticides – in accordance with applicable laws		
Allergens	milk		
GMO statement	product does not contain GMO or GMO sourced components		
Packaging	direct package – paper bags 15.0 kg, 4-layer with z polyethylene insert		
Palleting	975kg 100 x 120 cm pallets wrapped in stretch foil		
Labelling	in accordance with applicable laws and UE regulations		
Nutritional information per 100g	Energy value Fat - including saturated fatty acids Carbohydrates - including sugars Protein Salt	1715kJ/406kcal 7,3 g 4,7 g 10 g 4,4 g 75 g 0,42 g	
Storage conditions	temp. ≤ 20 °C, RH ≤ 75 %. Shelf life: 24 months from production date		
Transport	means of transport protecting product against damage, moisture or other dangers. Valid sanitary book of the vehicle required		
Declaration of conformity	specification comply with applicable laws		

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