

# HYDROLYZED WHEY PROTEIN

### PHYSICAL PROPERTIES

Color:	Cream to Tan
Flavor / Odor:	Bland / Clean
Particle size:	Free-flowing powder

### SUGGESTED LABELING

Hydrolyzed Whey Protein  
**Allergen Alert: contains milk and dairy**

### TYPICAL APPLICATIONS

- Nutritional Products
- Sports Formulas

### STORAGE

Store in a cool, dry, odor-free area. Product can absorb odors due to its hygroscopic nature.

### SHELF LIFE

Two years when stored in the original sealed container at temperatures below 75° Fahrenheit and less than 65% r.h.

### COMPOSITIONAL ANALYSIS

	Typical	Limit
Protein (dry basis)	83%	82% min
Protein (as is)	80%	79% min
Fat	6.5%	7% max
Ash	3.5%	4.0% max
Carbohydrates	5%	8% max
Moisture	5%	6% max
pH	6.6	6.4 - 7.2
AN/TN	12%	

### MICROBIOLOGICAL ANALYSIS

	Typical	Limit
E. coli	<3 /g	<3
Staph Aureus	<10 /g	<10
Salmonella	Negative / 375g	
Coliform	<3 /g	<3
Yeast & Mold	< 50 /g	<100
Std. Plate count	< 5,000 /g	<30,000/g

### PACKAGING

Multi-ply kraft paper bags with an integral HDPE liner.  
 Other options upon request.

Net Weight:	25 kg	55.1 lb
Gross Weight:	25.3 kg	55.8 lb
Bags per Pallet	36	Bags
Total Pallet Weight	900 kg	1984 lb

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