

Product description

Description	A high protein product prepared from fresh, pasteurized, high quality skim milk by enzymatic coagulation and dehydration. Suitable for vegetarian use.
Taste and smell	Clean taste. Free from off flavors
Appearance	Loose and uniform powder, possibly slight lumping dispersing easily
Color	White to light cream

Physical chemical analysis

Water content	Max. 12.0%
Fat content	Max. 1,0 %
pH	Min. 7
Protein content	Min. 88.0%

Nutritional analysis (approximately per 100g)

Energy	1508 kJ / 360 kcal
Carbohydrates	55,0 g
Protein	34 g
Salt	1,2 g

Microbiological analysis

Enterobacteriaceae	Absent in 1 g / Tolerance < 10
Coagulase positive staphylococci	Absent in 1 g / Tolerance < 10
Molds and yeasts	max 50/g
Listeria monocytogenes	Absent

Others specs

Allergens	Milk protein, lactose
GMO	The product does not contain and has not been produced from genetically modified organisms.
Storage	To be stored indoors in a cool (about 20°C) clean and dry place (RHE < 70%), for 24 months preservation from date of manufacture in original unopened bag.

Our certificates



Formulated

Izabella Kędzierska
ikedzierska@foodcom.pl
+48 22 652 36 59

Approved by

Mateusz Augustyniak
maugustyniak@foodcom.pl
+48 22 652 36 59