

Grade A Medium Heat Milk Protein Concentrate 40% Specification

Grade A Medium Heat Milk Protein Concentrate 40% is a spray dried, free flowing milk protein and is an equivalent replacement for conventional nonfat dry milk. MPC40 is made by processing Grade A skim milk by ultrafiltration, which removes a portion of the lactose. The resulting concentrated milk proteins are subjected to evaporation and spray drying. This product is manufactured in the USA.

<i>Chemistry Parameters</i>	<i>Analysis</i>	<i>Method</i>	<i>Allergen</i>	Milk (Bovine)
Protein (as is)	39.5 to 45.00%	FT-NIR/AOAC 991.20	Regulatory Compliance CODEX ✓ Gluten Free ✓ GFSI (SQF) ✓ Vegetarian ✓ Halal ✓ Kosher ✓	
Moisture	≤ 5.00%	FT-NIR/ADPI		
Fat	≤ 1.25%	FT-NIR/AOAC 989.05		
Titrateable Acidity	0.10 to 0.15%	SMEDP 15.021		
Lactose	47.0 to 51.0 %	Calculation		
Scorched Particles	7.5 to 15 mg	ADPI (Disc A or B)		
Solubility Index	≤ 1.25%	SMEDP 15.171		
Whey Protein Nitrogen	1.51 to 5.99	SMEDP 15.022		
Antibiotic Residues	Negative	Charm SL3		
Microbiological Parameters			Storage	
Standard Plate Count	≤ 30,000 cfu/g	SMEDP 6.020	The product should be stored in a cool (≤25°C), dry (≤RH 65%) place protected from foreign odors & other contaminants.	
Coliforms	< 10 cfu/g	SMEDP 7.020		
Salmonella	Negative/375	ANSR/AOAC 2013.14		
Yeast & Mold	g < 10 cfu/g	SMEDP 8.111		
Nutritional Proximates (per 100g)			Shelf Life	
Calories	357.66kcal	Vitamin A <25.00IU	Under proper storage conditions, the shelf life of this product is 24 months.	
Protein	39.89g	Vitamin C 6.68mg		
Total Fat	1.06g	Vitamin D <6 IU		
Water	4.15g	Calcium 1248.74mg		
Carbohydrates	47.144g	Iron 0.21mg		
Dietary Fiber	1.390g	Sodium 446.4mg		
Ash	7.76g	Cholesterol 27.51mg		
Sensory & Physical Standards			Packaging	
Appearance / Color	Powder, free of lumps / White to light cream			
Flavor / Odor	Clean, bland, sweet / Fresh, no off odors			

Spec - 0016 Reviewed:
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SS. = *Supersedes*