Berkshire

Dairy and Food Products, Inc.

WPC34

Product Definition

Whey protein concentrate- USPH Grade A, Kosher approved.

Product Applications

WPC may be used in food products as a partial nonfat milk replacer or to improve texture of low fat items; in nutritional beverages, nutritional food bars, nutritional supplements, infant foods, yogurts, processed cheese, sausage products and many other diverse applications; can also be used as a protein source for feed.

Chemical Analysis			
	Typical Values	Specification	Methodology
Protein	35.0%	34-38%	Kjeldahl
pH	6.5	6.0 - 7.0	Combination electrode
Moisture	4.0%	4.5% max.	Vacuum Oven 149° F (65° C)
Butterfat	< 4.0%	4.0% max.	Rose - Gottlieb (Ether extraction
Ash	< 7.0%	8.0% max.	Residue on Ignition
Sediment	Disc A (7.5mg/25g)	Disc A (7.5mg/25g) max.	ADPI
Microbiological Standards			
	Typical Values	Specification	Methodology
Total Aerobic Count	< 5,000/g	20,000/g max.	Standard Methods Agar
Salmonella	Negative	Negative/750g	FDA-BAM
Coliform	< 10/g	10/g max.	Violet Red Bile Agar
Yeast and Mold	< 10/g	10/g max.	Acidified Potato Dextrose Agar
Particle Size			
	Typical Values	Specification	
Passing #40 screen	> 99%	98% min.	
Nutritional Information*			
(Mean/100g)			
Calories		Sugars (%)	
Calories from fat	20.07	Protein (g)	
Total Fat (g)	2.23	Sodium (mg)	
Saturated Fat (%)		Calcium (mg)	
Trans Fatty Acids (g)	0.06	Iron (mg)	0.78
Cholesterol (mg)		Vitamin A (IU)	
Total Carbohydrate (g)	51.20	Vitamin C (mg)	
*Nutritional results, althou	ugh based on limited tes	sting, fall within the expected	d manufacturing ranges.
Ingredient Statement			
Whey Protein Concentrate	e (milk)		
Physical Characteristics			
Appearance:	Light cream color; fr	ree flowing.	
Flavor and Odor:		to foreign flavor or odor.	

Packaging and Storage

Packaged in 50 lb (22.68 kg) bags. Multi-wall Kraft bags with 3.0 mil high density poly liner. Product is recommended to be stored at no more than 80° F (27° C) and relative humidity under 75%.