

Dairy for Global Nutrition

WHEY PROTEIN CONCENTRATE 34% PROTEIN (WPC34)

Basic guidelines for composition, physical and chemical aspects

Product Definition

Whey protein concentrate is obtained by removing sufficient non-protein constituents from pasteurized whey so that the finished dry product contains not less than 34% protein. WPC34 is produced by membrane separation processes. Acidity may be adjusted by the addition of safe and suitable ingredients.

Storage

Store and ship in a cool, dry environment of less than 27°C and relative humidity less than 65%. Use within 9-12 months.

Typical Composition*

| | |
|----------|-------------|
| Protein | 34.0%-36.0% |
| Lactose | 48.0%-52.0% |
| Fat | 3.0%-4.5% |
| Ash | 6.5%-8.0% |
| Moisture | 3.0%-4.5% |

Physical and Chemical Aspects*

| Typical microbiological analysis | |
|----------------------------------|----------------------|
| Standard Plate Count | ≤30,000/g |
| Coliform | ≤10/g |
| E. coli | Negative/g |
| Salmonella | Negative/100g |
| Listeria | Negative |
| Coagulase-positive Staphylococci | Negative |
| Other characteristics | |
| Scorched particle content | 7.5-15.0mg |
| pH | 6.0-6.7 |
| Color | White to light cream |
| Flavor | Bland, clean |

*Please consult your U.S. supplier for detailed product specifications.

Source: *Reference Manual for U.S. Whey and Lactose Products*. Arlington, VA: U.S. Dairy Export Council, 2005. p31.

Send us your news, ideas, and feedback: info@DairyForGlobalNutrition.org
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This product has been inspected by the United States Department of Agriculture (USDA) and meets all applicable quality standards for food grade products according to USDA and U.S. Food and Drug Administration provisions.

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