

Product description

Description Is produced from sweet whey by using an advanced low temperature filtration process.

Taste and smell Specific, clean, free from odor and additional taste

Appearance Free owing powder, homogenous, small conglomerates easily crumbling admissible.

Color Homogenous, creamy white to yellow

Physical chemical analysis

Water content Max. 4,0%

Fat content Max. 1,25%

pH Max. 5,0

Protein content Min. 11 %

Nutritional analysis (approximately per 100g)

Energy 1338 kJ / 315 kcal

Carbohydrates 76 g

Protein 11 g

Salt 0,75 g

Microbiological analysis

Salmonella Absent cfu/g

Yeasts, Molds <100 in 1 g

Coagulase positive 10 in 1 g

Listeria monocytogenes Absent

Others specs

GMO The product does not contain and has not been produced from genetically modified organisms.

Storage Storage conditions: 25C / rel. humidity 75%

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