

Lacprodan® SP-9225 Instant

PRODUCT DESCRIPTION:

Lacprodan® SP-9225 Instant is a soy lecithin instantised whey protein isolate for protein fortification in ready-to-use dry mixes for sports foods. The instant powder has an increased wettability and dissolves instantly in cold and warm water.

APPLICATION:

- Sports products

PROPERTIES:

- Highly soluble over a wide pH-range
- Designed for solutions with a neutral pH
- Neutral taste
- Low fat and carbohydrate content

CHEMICAL SPECIFICATIONS	Unit	Specification		Typical value	Frequency of analysis	Analytical method
		Min.	Max.			
Protein as is (Nx6.38)	%	87.0	91.0	88.0	Each batch	ISO 8968-3 / IDF 20-3
Protein in dm (Nx6.38)	%	90			Each batch	Calculated
Lactose	%		1.0	0.1	Each batch	ISO 5765-2 / IDF 79-2
Fat	%		2.0	1.1	Each batch	ISO 1736
Ash	%		4.5	3.8	Each batch	NMKL 173
Moisture	%		6.0		Each batch	ISO 6731
Nitrate (NO ₃ -)	ppm		50		Each batch	ISO 14673-2 / IDF 189-2
Nitrite (NO ₂ -)	ppm		5.0		Monitoring	ISO 14673-2 / IDF 189-2

MINERALS	Unit	Specification		Typical value	Frequency of analysis	Analytical method
		Min.	Max.			
Sodium (Na)	%			0.48	Monitoring	AFI ICP analysis
Magnesium (Mg)	%			0.01	Monitoring	AFI ICP analysis
Phosphorus (P)	%			0.21	Monitoring	AFI ICP analysis
Chloride (Cl)	%			0.07	Monitoring	ISO 5943 / IDF88
Potassium (K)	%			1.15	Monitoring	AFI ICP analysis
Calcium (Ca)	%			0.08	Monitoring	AFI ICP analysis

PHYSICAL SPECIFICATIONS	Unit	Specification		Frequency of analysis	Analytical method
		Min.	Max.		
pH	10% sol	6.5	7.0	Each batch	ISO 5546 / IDF 115
Scorched particles	Disc	A		Each batch	ADPI
Bulk density (625x)	g/cm ³	0.35	0.50	Monitoring	ISO 8967 / IDF 134
Solubility index	ml		0.1	Monitoring	ISO 8156 / IDF 129
Wettability (10 sec)	%	80		Each batch	IDF 87 adapted
Colour	Description	White to yellow with good uniformity		Each batch	Sensory inspection
Flavour/odour	Description	Free from foreign odours and flavours		Each batch	Sensory inspection
Texture	Description	Powdered, uniform product		Each batch	Sensory inspection

MICROBIOLOGICAL SPECIFICATIONS	Unit	Specification		Frequency of analysis	Analytical method
		<i>n</i>	<i>Max.</i>		
Total plate count (30 °C)	CFU/g	5	10.000	Each batch	ISO 4833-1
Enterobacteriaceae	CFU/g	5	<10	Each batch	ISO 21528-2
Bacillus cereus	CFU/g	5	<100	Each batch	ISO 7932
Sulph. Red. Clostridia	CFU/g	5	<100	Each batch	ISO 15213
Yeast & mould	CFU/g	5	<10	Each batch	ISO 6611
	Sample size	<i>n</i>	Absent in		
Staphylococcus aureus (enrichment)	0.2 g	5	1 g	Each batch	ISO 6888-1
Salmonella	25 g	10	250 g	Each batch	ISO 6579
Listeria monocytogenes	25 g	1	25 g	Monitoring	ISO 11290

NUTRITIONAL VALUES		
VALUES PER 100 G PRODUCT		
Energy	1,508/355	kJ/kcal
Calories from fat	9.9	kcal
Protein (Nx6.25)	86.2	g
Carbohydrate	0.1	g
- of which dietary fiber	n.a.	
- of which sugars	0.1	g
- of which added sugars	0	g
Fat	1.1	g
- of which saturated fat	0.7	g
- of which trans fat	0	g
Cholesterol	n.a.	
Salt	1.2	g
Sodium	480	mg
Vitamin D	n.a.	
Calcium	80	mg
Potassium	1.150	mg
Iron	n.a.	
EU: Energy value is calculated according to Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers.		

ALLERGENS		
YES	NO	ALLERGENS
		DESCRIPTION OF COMPONENTS
		Cereals containing gluten and products thereof
		Crustaceans and products thereof
		Eggs and products thereof
		Fish and products thereof
		Peanuts and products thereof
		Soya beans products thereof Soy lecithin
		Milk and products thereof (including lactose) Bovine milk
		Nuts
		(Tree) Nuts and products thereof
		Celery and products thereof
		Mustard and products thereof
		Sesame seeds and products thereof
		Sulphur dioxide and sulphites (>10 mg/kg)
		Lupin and products thereof
		Molluscs and products thereof

AMINO ACIDS (AA)

TYPICAL AMINO ACID COMPOSITION G. AA/100 G PROTEIN (Nx6.38)

Alanine		5.9
Arginine		2.2
Aspartic acid (asparagine)		11.8
Cysteine (Cystine)		2.4
Glutamic acid (glutamine)		19.8
Glycine		1.6
Histidine	*	1.7
Isoleucine	*	7.2
Leucine	*	11.9
Lysine	*	10.7
Methionine	*	2.4
Phenylalanine	*	3.2
Proline		6.9
Serine		5.1
Threonine	*	7.9
Tryptophane	*	2.0
Tyrosine		3.0
Valine	*	6.4
Total BCAA/TAA		22.7

* Essential amino acids

STORAGE:

Store in closed bags under cool and dry conditions to prevent deterioration due to humidity and high temperatures.

SHELF LIFE:

Minimum 24 months if kept under the prescribed storage conditions.

PACKAGING:

Paper bags with a polyethylene inner liner containing 15 kg net.
Big bags containing 450 kg.

LEGAL REFERENCES:

The product is manufactured, packaged and labelled according to the relevant EU-regulations for food and food ingredients, and/or FAO/ WHO Codex Alimentarius where applicable. This includes that the milk/milk constituents used as raw material originate from healthy cows. The milk used in the production is included in monitoring programmes for undesirable substances as required by regulations or HACCP-based risk assessment. The production plant is approved by the competent authorities and included in the EU register of approved food establishments.

Products manufactured outside EU complies with relevant regulations in the country where the product is produced.

GMO POLICY:

Arla Foods Ingredients Group P/S's objective is to avoid genetically modified ingredients in our products. The requirements we have established for our suppliers ensure that only non-GMO raw materials are used during production of our products. Therefore, our products and the raw materials used do not contain, consist of or are produced from GMOs as defined in regulation (EC) No 1829/2003 and they do not contain ingredients produced from GMOs. Therefore, our products do not need labelling according to Regulation (EC) No 1829/2003 and 1830/2003.

For the definition of GMOs we refer to EU Directive 2001/18/EC.