



LACTOPROT

DEUTSCHLAND GMBH

MPC 85 UF (ARTICLE 7006)
Proforma Invoice Number: xxxxxx
Date of Proforma Invoice: xxxxx

product information sheet

chemical

protein (N x 6.38) as is	min. 85.0%	IDF 92:1979
water (102°C)	max. 7.5%	IDF 78C: 1991
fat	max. 3.0%	IDF 126A: 1988
lactose	max. 8.0%	VDLUFA C 20.2
ash (550°C)	max. 8.5%	VDLUFA C 10,2

physical

pH	6.5 – 7.2	IDF 115A: 1989
scorched particles	7.5 – 15	ADPI
lead	< 0.2 ppm	

organoleptical

colour	creamy white
odour	typical
taste	typical

microbiological

total plate count /g	< 30,000	IDF 100B: 1991
yeasts /g	< 100	IDF 94B: 1990
moulds /g	< 100	IDF 94B: 1990
enterobacteriaceae /g	< 10	VDLUFA M 7.4.2
coliforms /0.1g	neg.	IDF 73A: 1985
salmonella/25g	neg.	IDF 93B: 1995
listeria/25g	neg.	LFGB ASU L 00.00-32
staph. Aureus/g	< 0.3	ASU L 00.00-100
b. cereus	< 10	LFGB ASU L 00.00-25
sulfite reducing clostridia/g	< 0.3	MB Band VI M 7.18.4

components

milk protein concentrate

packaging

20kg net, paper bag with PE- liner

declaration

milk protein

shelf life

24 months in the originally sealed bag
under cool and dry storage conditions