Specifications
MILK PROTEIN CONCENTRATE
MPC 80

Manufactured by: LONEG S.A. DE C.V.
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DESCRIPTION

Milk Protein Concentrate 80 from Loneg is a spray dried milk protein concentrate manufactured by Ultrafiltration of fresh Skim milk. Milk Protein Concentrate 80 has high protein content, excellent nutritive value, milky flavor, making it an ideal ingredient for nutritional products.

ALLERGENS

Contains milk and dairy products.

SENSORY

Appearance	Fine powder, free of lumps.
Color	White to light cream.
Flavor	Clean, bland.
Odor	Clean, bland.
Foreign Material	Free from extraneous matter

COMPOSITION

Protein % (dry basis)	79.5 min.
Fat%	2.5 max.
Moisture %	6.0 max.
Ash %	8.0 max.
Lactose %	9.0 max.
Acidity % lactid acid (10 % solids)	0.15 max
pH (10 % solids)	6.5 - 7.2
Compacted Density g/mL	0.40 min.
Scorched Particle mg/g (ADPI)	≤15 mg/25 g (Disco B)
*Arsenic Content ppm	0.2 max.
*Mercury Content ppm	0.05 max.
*Lead Content ppm	0.1 max.

MICROBIOLOGY

Total Count Cfu/g	30,000 max.
Coliform Cfu/g	≤10
Yeast and mold Cfu/g	≤100
*Salmonella /375g	No detected
*Listeria /25g	No detected
E. Coli Cfu/g	<10
Staphylococcus Aureus Cfu/g	No detected
*Aflatoxinas M1 mg/l	0.5 max.

* Analysis performed once a year
in an external accredited laboratory.

Storage and Handing	It is recommended that product is stored at temperatures below 15ºC - 30ºC, relative humidity below 65% and in an odor free environment. Stocks should be used rotation preferably 24 months manufacture.
Packaging	Multi-wall paper which incorporated a moisture barrier and contains the product within an inner polyethylene bag. No staples or metal fasteners are used. Net weigth 20.0 Kg (44.09 lb).

COMPLIANCE

Certificate	HALAL
Certificate	KOSHER OU
Certificate	HACCP EQA.
Certificate	SQF 8.0 NSF.

QUALITY ASSURANCE

- Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.
- Final product is sampled and tested for chemical, sensor, and microbial parameters using internationally recognized procedures.
- During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each bag is identified.