

Product description

Description Is produced from sweet whey by using an advanced low temperature filtration process. This is why most proteins remain undisturbed.

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

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

Color Homogenous, creamy white to yellow

Physical chemical analysis

Water content Max. 6,5%

Fat content Max. 11,5%

pH Max. 7,0

Ash content Max. 4,0%

Nutritional analysis (approximately per 100g)

Energy 1725 kJ / 408 kcal

Carbohydrates 10 g

Protein 75 g

Salt Max. 50 cfu /g

Microbiological analysis

E. coli Max. 10 cfu /g

Yeasts, Molds Max. 50 cfu /g

Salmonella cfu /25g 0/25 g

Listeria monocytogenes 0/25 g

Others specs

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

Storage Keep in cool and dry place, protected from the sun

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