



WHEY PROTEIN CONCENTRATE 34% PREMIUM

PRODUCT GROUP: **Whey Protein Concentrate** PRODUCT ITEM CODE: **WPCP**

Open Country Whey Protein Concentrate 34% Premium is a soluble spray dried milk protein product with a minimum of 34% protein and made from the finest quality whey concentrate. The significant amounts of calcium and other minerals are added advantages when fortifying food products.

Applications:

Open Country Whey Protein Concentrate 34% Premium is typically used for its functional and nutritional properties in food and beverage formulations. It is suitable as a thickening agent, flavour carrier and emulsifier. It has the ability to increase shelf life and protein levels. It is manufactured for general population end use.

Suggested Uses Include:

Nutritional products, bakery applications, meat products, dietetic foods, dressings, desserts and fillings.

Microbiological Analysis:

Aerobic Plate Count	20,000	cfu/g Max
Coliforms	<1	cfu/g
E.coli	Not Detected	/g
Yeasts & Moulds	50	cfu/g Max
Coag. Pos. Staph	<10	cfu/g
Bacillus Cereus	<100	cfu/g
Salmonella	Not Detected	/375g
Listeria	Not Detected	/125g
Inhibitory Substances (Antibiotics)	<0.0025	IU/ml

Ingredients:

Pasteurised cow's milk.

Chemical & Physical Properties:

Analysis	Value/Unit
Milk Fat:	4.0 % m/m Max
Protein:	34.0 % m/m Min
Moisture:	5.0 % m/m Max
Lactose:	53.4 % m/m Typical
Ash:	7.0 % m/m Max
Foreign Matter:	Absent /50g
Scorched Particles:	Disc A /50g Max
Insolubility Index:	1.0 ml Max
Aflatoxin M1:	0.25 µg/kg Max
Nitrates:	<50 mg/kg
Nitrates:	<1 mg/kg
Colour:	Light Cream
Flavour:	Sweet, free of undesirable odour

Quality Assurance:

The manufacturing environment is subject to regular monitoring and control. Final product is sampled, examined, and subjected to laboratory analysis. The dairy products are manufactured and tested in premises meeting legislative standards administered by the Ministry for Primary Industries. During storage and shipment precautions are taken to ensure that product quality is maintained. Each package is identified, enabling trace back.



WHEY PROTEIN CONCENTRATE 34% PREMIUM

PRODUCT GROUP: **Whey Protein Concentrate** PRODUCT ITEM CODE: **WPCP**

Packaging Information:*

Packed into multiwall kraft, Open Country branded bags with polyethylene inner liner and heat sealed.

Pack Size:	25 kg
Dimensions:	930mm H x 535mm W x 140mm D
Gross Weight:	25.4 kg
Bags per layer:	8
Layers per pallet:	8
Total Bags:	64
Container Load:	(20ft) 16 tonne (40ft) 25.6 or 27.2 tonne**

* Packing and pallet information may change to suit product, customer or shipping requirements.

** Weight restrictions apply.

Coding:

Bags are coded with factory registration number, lot number (line, cypher), unit number, date of manufacture (DD MMM YYYY), and expiry date (728 days) (DD MMM YYYY).



Storage Instructions and Shelf Life:

Milk powders have a tendency to absorb odours. Therefore this product is stored in an odour free environment, away from direct sunlight and at a temperature below 25°C with relative humidity below 65% in order to maintain its functional properties. While the bag is intact and the product kept under these conditions it has a shelf life of 728 days from date of manufacture.

Allergen Status:

Contains Milk and Milk Products. Produced on the same lines as products containing soy.

Certifications & Registrations:

MPI & HACCP Approved, Halal Certified, Codex Compliance, EU Certification on request.

Nutritional Information:

Nutrient	Average Quantity per 100g
Energy (kJ)	1,587
Protein (g)	34.5
Fat - total (g)	2.5
- saturated (g)	1.65
Carbohydrate (g)	53.4
- sugars (g)	53.4
Sodium (mg)	420

Open Country Dairy Limited

PO Box 11159, Ellerslie, Auckland 1542, New Zealand
 T: +64 9 589 1372
 F: +64 9 525 0347
 E: info@opencountry.co.nz
 W: www.opencountry.co.nz

This information is given in good faith and is believed to be accurate and reliable at the time of publication, however no guarantee or representation is made in respect to the product or its suitability for a particular use. Specifications are subject to change due to continual product improvement.