



Healthy Choice – Nutrition You can trust

PRODUCT SPECIFICATION

MPC85 MILK PROTEIN CONCENTRATE

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| Description | Milk protein concentrate MPC85 is powder of total milk protein processed by ultrafiltration and spray drying process |
| Ingredients | Milk 100% |
| Organoleptic characteristics | |
| Colour | White creamy |
| Consistence | Dry fine powder, allowed individual lumps, easily delaminating with mechanical impact |
| Flavour and odour | Milky, typical, free of foreign taste or odour |
| Physical and chemical parameters* | |
| Moisture (not more than 6%) | Typical values 5%. Method: ISO 5550 |
| Fat (not more than 2%) | Typical values 1,5%. Method: LST ISO 5543 |
| Protein (Nx6,38) (not min than 80%) | Typical values 81,20%. Method: LST ISO 5549 |
| pH (10%/20°C) (not more than 6,60-7,00) | 6,80 Method: (10%/20°C) |
| Sediment (not more than 2), ml | 0,1 Method: ADPI |
| Scorched particles, disc (not more than B) | A, Method: ADPI |
| Pharmacologically active substances | not exceeding the limits set in Regulation EC No 37/2010 |
| Combined total of residues of all substances | not exceeding values fixed in Regulations EC No 1881/2006, EC No 165/2010, EC No 1259/2011 |
| Physical hazard | no foreign impurities that may cause health risk to the consumer |
| Microbiological criteria* | |
| Aerobic plate count, cfu/g | 10000 (critical 20000) Method: LST EN ISO 4833 |
| Yeast and mould, cfu/g | < 100 Method: LST ISO 6611 |
| Enterobacteriaceae, cfu/g | < 10 Method: LST ISO 21528-2 |
| Coliforms, 1 g | < 10 Method: LST ISO 4831:2006 |
| E.coli, cfu/g | <10 Method: LST ISO 16649-2 |
| Listeria monocytogenes, 25g | not detected Method: LST ISO 11290-1 |
| Salmonella, 5x25g | not detected Method: LST ISO 6579 |
| Coagulase-positive staphylococci, cfu/g | < 10 Method: LST ISO 6888-1 |
| GMO status | |
| Genetically modified organisms | Product does not contain GMO, is not produced from GMO and does not contain any ingredients, |



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| produced from GMO |
| Allergens |
| Milk and products thereof (including lactose) |
| Packing |
| Multiply paper bags with polyethylene liner 20 kg net |
| Storage conditions and shelf life |
| From the date of production at a humidity not up 80%, not longer than 2 years at a temperature not up +25°C. |
| Transportation |
| Covered transport without prejudice to the storage conditions. |

* - parameters are subject to change according to customer requirements

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| Additional information | |
| Milk protein concentrate MPC-85 is certified „Kosher“ and „Halal“. | |
| Date of last review | 2015-07-30 |
| Prepared by | Chief technologist |

Sincerely,
Andrius Mickus
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Healthy Choice: Nutrition you can trust!

Sincerely,
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