

# NZMP 8892

## WHEY PROTEIN ISOLATE

### DESCRIPTION

NZMP 8892 is an instantised whey protein isolate manufactured by cross flow microfiltration (MF) and ultrafiltration (UF). Microfiltration naturally isolates undenatured protein, providing a MF product which is low in fat and high in protein.

### USES AND BENEFITS

NZMP 8892 is an undenatured, soluble whey protein with excellent dispersibility and solubility combined with excellent nutritive value. NZMP 8892 has a clean flavour and is low in lactose and fat. It is soluble over a wide pH range. Its excellent nutritional value together with the excellent dispersibility and solubility makes it ideal for the use in nutritional beverage powders that require spoon stirring.

### COMPOSITIONAL ANALYSIS

Protein (Nx6.38) dry basis	94.3 %
as is	90.1 %
Lactose	0.9 %
Fat	1.3 %
Moisture	3.3 %
Ash	3.4 %
Sodium	220 mg / 100 g
Calcium	280 mg / 100 g
Potassium	1100 mg / 100 g

### MICROBIOLOGICAL ANALYSIS

Aerobic plate count	10000 in 1 g
Coliforms	Negative in 1 g
Yeasts and mould	< 10 in 1 g
Coag. pos. staph. aureus	Negative in 1 g
Salmonellae	Negative in 750 g
Listeria sp.	Negative in 50 g

### PHISICAL PROPERTIES

Colour	Cream
Flavour and odour	Clean
PH (5 % solution, 20°C)	6.9
Sediment / scorched particles	Disc A

### PACKAGING

ALANATE 385 is packed in plastic lined multiwall bags. Staples or metallic fasteners are not used

Net Weight	20.0 Kg
Gross Weight	20.4 Kg

### STORAGE AND HANDLING

Stocks should be kept in a cool, dry, ventilated place. Temperature below 25°C, relative humidity below 65 % and an odour free environment will extend storage life.

### QUALITY ASSURANCE

The product is manufactured in accordance with international standards and guideline approved and monitored by the New Zealand Ministry of Agriculture. Each package is marked to enable traceback.

Values given are average for the product. Because milk is a natural product, variations may occur