

Specification code **WPI/14/WP/E**

Date 25.07.2025

Product description

Description	Whey Protein Isolate instantized	
Allergens	Milk and milk products (including lactose)	

Chemical analysis

Protein i.Tr.(N x 6,38)	min. 90,0 %	VDLUFA C 30.2
Fat	max. 1,5 %	VDLUFA C 15.2.3
Ash (550°C)	max. 3,5 %	VDLUFA C 10.2
Water (102°C)	max. 6,0 %	VDLUFA C 35.6

Physical analysis

pH Value	5,8 - 6,5	VDLUFA C 8.2
Purity	Disc A - B	ADPI

Others specs

Components	Whey protein isolate, mono- and diglycerids of fatty acids E471 or sunflower lecithin
Packaging	Big bags; 15/ 20kg net, paper bag with blue PE- inliner
Storage	Under cool and dry storage conditions
GMO Status	This item does not consist of genetically modified organisms (GMO), contains no GMOs, is not produced from GMOs and contains no ingredients/additives produced from GMOs. This product does not fall under the labeling requirements spelled out in VO 1829/2003 EG and/or VO 1830/2003 EG.

Organoleptical parameters

Color	Cream white	Visual inspection
Odour	Typical / free from foreign odor	Organoleptic evaluation
Taste	Typical / free from foreign taste	Organoleptic evaluation

Microbiological parameters

Total microbial count/g	< 30.000	VDLUFA M 6.3.1
Yeasts/g	< 50	VDLUFA M 7.7.2
Mold/g	< 50	VDLUFA M 7.7.2
Enterobacteriaceae/g	< 10	VDLUFA M 7.4.2
Salmonella/25g	neg.	External laboratory / each batch

Our certificates



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