

Description

Milk Protein Concentrate is manufactured from fresh skim milk using a gentle process of low temperature ultrafiltration and advanced spray drying technique.

Properties

Vitalus Nutrition MPC 70 is characterized by a clean milky taste, light milky aroma, and high opacity. The low heat process ensures the native milk proteins (micellar casein and whey) are not denatured and provides outstanding functionality. It is highly soluble and heat stable, with low sedimentation and excellent emulsifying properties. MPC 70 has an excellent amino acid profile and is highly digestible.

Application

Our MPC 70 is a superior protein source for liquid formulas. It is suitable for a wide range of applications, including sports nutrition beverages and bars, as well as soups, sauces, icings, desserts, bakery and dairy. MPC 70 is an excellent replacement for skim milk.

Packaging

MPC 70 is packaged in multi-wall paper bags with polyethylene liner with a net content of 20kg (44.1 lbs). Palletized/wrapped to units of 800kg.

Storage Conditions

Store in the original sealed bag in an odour-free environment, under normal storage conditions of 5-25°C (41-77°F) and maximum 70% relative humidity.

Shelf Life

In the original sealed packaging, MPC 70 has a shelf life of at least 18 months.

Specification	
Chemical	
Protein (N x 6.38) dry basis	70.0% min.
Lactose	18 +/- 3%
Moisture	5.5% max.
Fat	4.0% max.
Ash	8.0% max.
pH (10% solution)	6.0 – 8.0
Microbiological	
Standard Plate Count	30,000 cfu/g max.
Coliform	10 cfu/g max.
Yeast and Mould	100 cfu/g max.
Salmonella	Negative in 25g
<i>Staphylococcus aureus</i>	Negative in 25g