

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 80 is characterized by a clean milky taste, light milky aroma, and high opacity. The low heat process provides an ingredient with undenatured native milk proteins (micellar casein and whey) and outstanding functionality. It is highly soluble and heat stable, with low sedimentation and excellent emulsifying properties. MPC 80 has an excellent amino acid profile and is highly digestible.

Application

Our MPC 80 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 80 is an excellent replacement for skim milk powder. Its fresh taste makes it especially desirable for protein fortified milks and indulgence category beverages.

Packaging

MPC 80 is packaged in multi-wall paper bags with polyethylene liner with a net content of 20kg (44.1 lbs). Palletized/wrapped to units of 800 kg.

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 80 has a shelf life of at least 18 months.

Specification	
Chemical	
Protein (N x 6.38) dry basis	80.0% min.
Lactose	9.0 +/- 2%
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