

Whey Protein Concentrate (WPC)

Production Definition

Whey Protein Concentrate is the substance obtained by the removal of sufficient nonprotein constituents from pasteurized whey so that the finished dry product contains $\geq 25\%$ protein. WPC is produced by physical separation techniques such as precipitation, filtration or dialysis. The acidity of WPC may be adjusted by the addition of safe and suitable pH adjusting ingredients. WPC for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

Typical Compositional Range¹

	<i>Percentage</i>
Protein.....	34.0 – 80.0
Lactose.....	10.0 – 55.0
Fat.....	1.0 – 10.0
Ash.....	4.0 – 8.0
Moisture.....	3.0 – 4.0

Microbiological Analysis

Standard Plate Count	$\leq 30,000/g$
Coliform.....	$\leq 10/g$
Salmonella	negative
Listeria	negative
Coagulase-positive Staphylococci.....	negative

Other Characteristics

Scorched Particle Content	7.5 – 15.0 mg
pH.....	6.0 – 6.7
Color.....	white to light cream
Flavor	bland, clean

Ingredient Statement

“Whey Protein Concentrate (_____ % protein)”. The percent of protein is declared in 5% increments or as actual percentage, provided an analysis of the product is supplied.

Production Applications and Functionality

Dairy products, dry blends, wet blends, prepared dry mixes, soft drinks/special dietary foods, infant foods, bakery products, confections, frozen desserts

Storage & Shipping

Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidities below 65%. Stocks should be rotated and utilized within 9 months to 1 year.

Packaging

Multiwall kraft bags with polyethylene inner liner or other approved closed container. (*i.e.* “tote bins,” etc)

¹ On an “as is” basis