

Whey Protein Phospholipid Concentrate (WPPC) Standard

Product Definition

Whey Protein Phospholipid Concentrate (WPPC) is a product obtained through the microfiltration of whey which concentrates whey proteins and whey phospholipids. The acidity of WPPC may be adjusted by the addition of safe and suitable pH adjusting ingredients.

Composition

Classifications	Protein (dry basis)	Fat	Ash	Total Moisture
WPPC	Min. 50%	Min. 12%	Max. 8%	Max. 6%

Other Characteristics

Scorched Particle Content ≤ 15.0 mg/25 gm
pH 5.70 – 7.50

Microbiological Analysis

Standard Plate Count ≤ 30,000 cfu/g
Coliform ≤ 10 cfu/g
Salmonella negative
Yeast & Mold ≤ 100 cfu/g

Methods of Analysis

Criteria	Reference Method
Protein	Kjeldahl method: AOAC 991.20 (N x 6.38)
Fat	Mojonnier: AOAC 989.05
Ash	Oven at 550C: AOAC 942.05
Total Moisture	Vacuum oven: AOAC 925.45

Product Labeling

It is recommended that product be identified on the label as: “Whey Protein Phospholipid Concentrate.”

Alternate names could include: High Fat Whey Protein Concentrate.

Product Applications and Functionality

WPPC provides exceptional nutritive value for a wide variety of applications which include: ice-cream, frozen yogurt, beverages, salad dressings, process cheese, protein bars and infant formula.

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 1 - 2 yrs.

Packaging

Multiwall kraft bags with polyethylene inner liner or other suitable closed container – i.e., “tote bins,” etc.