



Beta-Lactoglobulin Standard

Product Definition

Bovine Beta-Lactoglobulin is a protein isolated from either milk or fresh whey. A combination of different protein isolation technologies may be utilized for purification of the protein. Beta-Lactoglobulin complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

Composition

Parameter	Units of Measure	Beta-Lactoglobulin WPI		Beta-Lactoglobulin WPC	
		Typical Values	Limits	Typical Values	Limits
Protein	%, db	90 – 92	89.5 minimum	34 – 80	33.5 minimum
Beta-lactoglobulin	% ¹	-	70 minimum	-	60 minimum
Fat	%	0.5 – 1.0	1.5 maximum	-	10 maximum
Ash	%	2.0 – 3.5	-	-	10 maximum
Lactose	%	0.5 – 1.0	-	-	60 maximum
Total moisture	%	4.0 – 5.0	6.0 maximum	4.0 – 5.0	6.0 maximum

1 - Beta-lactoglobulin units of measure are as a percentage of the protein content.

Other Characteristics

Physico-chemical Properties		
Parameter	Units of Measure	Limits
Scorched particles	mg/25g	15.0 maximum
pH	-	2.5 – 7.5
Color	visual	white to light cream
Flavor	sensory	bland, clean

Microbiological Analysis		
Parameter	Units of Measure	Limits
Standard plate count	CFU/g	30,000 maximum
Yeast & mold	CFU/g	100 maximum
Coliforms ²	CFU/g	10 maximum
<i>Enterobacteriaceae</i> ²	CFU/g	10 maximum
<i>Salmonella</i>	CFU/sample ³	not detected

2 - The food industry is trending toward *Enterobacteriaceae* ("EB") as the most commonly used category of indicator organisms for gauging general process sanitation. For compliance with this Standard, either coliforms and/or EB shall be utilized, at the discretion of the manufacturer.

Typical Packaging

Multiwall kraft bags with polyolefin inner liner, or other suitable closed containers (e.g., totes) are typical.

Revision History

Current Version	Effective Date	Notes
1.0*	10/01/2017	First officially approved version of this new ingredient standard.
2.0	07/03/2023	Migrated this Standard to the new modernized format as authorized by the ADPI Standards Committee. No previously established test parameters or limits were materially altered by this update. Authorization to use additives for pH adjustment was migrated out of the Product Definition section and into the Permissible Additives section that is provided in the modernized format, following the verbiage previously reviewed by the ADPI Standards Committee. This revision did incorporate footnotes to clarify the unit of measure for the beta-lactoglobulin content and for the restated unit of measure for <i>Salmonella</i> .

* - Assigned *ex post facto*