



# Dairy Lactoferrin Standard

## Product Definition

Bovine Lactoferrin is a biologically active milk protein isolated from fresh cow's milk or fresh whey.

Colostrum Lactoferrin is a biologically active milk protein isolated from fresh colostrum.

## Composition

Parameter	Units of Measure	Bovine Lactoferrin	Colostrum Lactoferrin
		Limits	Limits
Protein	%, dry basis	96 minimum	96 minimum
Lactoferrin	%, protein basis	90 minimum	90 minimum
Ash	%, as-is basis	2.0 maximum	2.0 maximum
Total moisture	%, as-is basis	5.0 maximum	5.0 maximum

## Other Characteristics

Physico-chemical Properties		
Parameter	Units of Measure	Limits
Scorched particles	mg/25g	15.0 maximum
pH	2% solution	5 – 8
Color	visual	tan to light pink

Microbiological Analysis		
Parameter	Units of Measure	Limits
Standard plate count	CFU/g	5,000 maximum
Yeast & mold	CFU/g	10 maximum
Coliforms <sup>1</sup>	CFU/g	10 maximum
<i>Enterobacteriaceae</i> <sup>1</sup>	CFU/g	10 maximum
<i>Salmonella</i>	CFU/25g	not detected
<i>Listeria</i>	CFU/25g	not detected

1 - 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.



## Revision History

Current Version	Effective Date	Notes
1.0*	09/07/2016	First officially approved version of this new ingredient standard
2.0	06/15/2023	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.
2.1	10/10/2023	Struck the word 'phosphated' which was inaccurately included in the description of the ash parameter.

\* - Assigned *ex post facto*