



# Milk Protein Concentrate

FACT SHEET

Milk protein concentrate is manufactured by ultra-filtrating and spray drying fresh pasteurised skimmed cow milk. MPC is a very soluble milk protein powder, consisting of protein from 42% to 90%. The powder is commonly used as an ingredient for protein-fortified beverages and foods.

## Variations

- Milk Protein Concentrates 42%
- Milk Protein Concentrates 80%
- Milk Protein Concentrates 90%
- MPI

## Nutritional Analysis

Parameter	Typical Value per 100 g
Energy	359kcal/1525kJ
Protein	82
Fat	1
Carbohydrate	5.5
of which Lactose	5.5
Dietary Fibre	0
Minerals	7
PH	7.1

## Microbiological Values

Microbiological Criteria	Maximum limits
Standard Plate Count (TBC/TPC)	20,000/g
Coliform	Neg/0.1g
E. Coli	Neg/0.1g
Yeast & Mould	<50/g
Coagulase-positive Staphylococci	Neg/g
Salmonella	Neg/375g
Enterobacteriaceae	Neg/g

## Applications

-  Cheese products
-  Cultured products
-  Dairy based beverages
-  Cheese milk extension
-  Aediatric nutrition (e.g. infant formula)
-  Medical nutrition (enteral foods)

## Packaging/Shelf life/Storage

Parameter	25kg Bags	700kg Bags
Bag Material	Paper bag with Polyethylene liner	100% Polypropylene & LDPE inner liners
Bag Size	25kg	1000kg
Number of bags per layer/layers per pallet	4 bags per layer, 10 layers per pallet	1 Bag per Pallet
Pallet type	Wooden heat treated ISPM 15 Pallets, 1200 mm x 1000 mm, stretched wrapped	
Storage Conditions	Store in cool and dry conditions (<25°C with a relative humidity <65%) and away from strong odours and direct sunlight	
Shelf Life	24 months from manufacture	

## Conformance



Halal

Kosher



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