



GOAT MILK PROTEIN CONCENTRATE

Product Description Goat milk protein concentrate from ultrafiltration, high in casein, low in fat and salts.

Origin EU

INGREDIENTS
100% goat milk

PHYSICAL & CHEMICAL PROPERTIES

	<i>Value</i>	
Protein	62 (N x 6,38) g / 100g	typical (ranging from 60 - 65 g / 100g)
Fat	1.9 g / 100g	typical
Lactose	23.8 g / 100g	typical
Ash	8.5 g / 100g	typical
Moisture	3.8 g / 100g	typical
Cow milk	Absent	detection limit 1% Ridascreen 5112
Antibiotics	According to NL and EU food legislation	
Foreign matter	Absent	
Insolubility	0.2 ml	typical
Scorched particles	disc A	max. disc B
Titrateable acidity	0.13% lactic acid	typical

MICROBIOLOGICAL

Total plate count	1.000 cfu/g	typical, 5000 cfu/g maximum
Yeast and Moulds	≤ 50 + ≤ 50 cfu/g	
Coliforms	≤ 10 cfu/g	
Bacillus cereus	≤ 100 cfu/g	
Staphylococcus aureus	n=5, c=0, absent / 25 g	
Salmonella	n=5, c=0, absent / 25 g	
Listeria	n=5, c=0, absent / 25 g	

NUTRITIONAL INFORMATION (per 100g)

Typical values in goat milk protein concentrate, for informational purposes.

	<i>Typical</i>			<i>Typical</i>	
Energy	360	kcal	Carbohydrates	23.8	g
Protein	62	g	Fibers	0	g
Total Fat	1.9	g	Sugars	23.8	g
Saturated fat	1.4	g	Salt	700	g
Mono saturated	0.4	g			
Poly unsaturated	0.0	g	Minerals		
Trans fatty acid	0.01	g	Sodium	280	g
Cholesterol	4.5	mg	Calcium	1050	mg

ALLERGENS

Gluten	<i>absent</i>	Celery	<i>absent</i>
Crustaceans	<i>absent</i>	Mustard	<i>absent</i>
Egg	<i>absent</i>	Sesame seeds	<i>absent</i>
Fish	<i>absent</i>	Sulphur dioxide and sulphites	<i>absent</i>
Peanuts	<i>absent</i>	Lupines	<i>absent</i>
Soy	<i>absent</i>	Molluscs	<i>absent</i>
Milk	present	Lactose	present
Nuts	<i>absent</i>		

SUITABLE IN CATEGORY

Halal Certificate	No
Kosher Certificate	No
Organic Certificate	No
Vegan (no ingredients from animal origin)	No

GMO

The product does not contain and is not produced from genetically modified organisms, does not contain ingredients which are derived from genetically modified organisms and no GM labeling is required according to the definitions of Regulations (EC 1829/2003 and 1830/2003) of the European Parliament.

PACKAGING

20 kg net weight each, packed in a multi-ply paper bag with inner polyethylene liner.

STORAGE CONDITIONS

The product should be stored cool (approximately 15 – 25 °C) and dry (60% relative humidity). Do not expose to direct sunlight or strong odors. Avoid direct contact with walls and floors.

SHELF LIFE

18 months from date of production when sealed and stored under the indicated conditions.
