

GOAT WHEY PROTEIN CONCENTRATE 55

Product Description
Origin
Customs info

Goat Whey Protein Concentrate USA HS Code 0404.10

INGREDIENTS

Concentrated and dried whey protein from goat.

ORGANOLEPTIC PROPERTIES

Color	White to yellowish powder
Appearance	Homogeneous dry and uniform powder, free from lumps
Flavor	Milky, no off-flavors and odors

PHYSICAL & CHEMICAL PROPERTIES

	Value	
Protein	55 - 59 (N x 6,38)	g / 100g
Fat	2.0 - 4.0	g / 100g
Lactose	20 - 28	g / 100g
Ash	2 - 6	g / 100g
Moisture	max. 5.0	g / 100g
Scorched particles	disc A	
pH value	5.8 - 6.3	

MICROBIOLOGICAL

Total plate count 30°C	< 10,000 cfu / g
Yeast and Moulds	< 50+50 cfu / g
Enterobacteriaceae	Absent / g
E.coli	Absent / 10 g
Coliforms	< 10 cfu / g
Coag. pos. Staphylococci	Absent / 10 g
Bacillus cereus	< 100 cfu / g
Sulphite Reducing Clostridia	< 100 cfu / g
Salmonella spp.	Absent / 125 g
L. monocytogenes	Absent / 125 g
C. Sakazakii	Absent / 125 g

NUTRITIONAL INFORMATION (per 100g)

Typical values in whey protein concentrate 55, for informational purposes.

MACRONUTRIENTS

	Typical	
Energy	376	kcal
Protein	57	g
Total Fat	4	g
Saturated fat	1	g
Carbohydrates	28	g
Fibers	0	g
Sugars	28	g

ALLERGENS

Cereals including gluten	absent	Sesame seeds	absent
Crustaceans	absent	Sulphur dioxide and sulphites	absent
Egg	absent	Nuts	absent
Fish	absent	Lupines	absent
Peanuts	absent	Molluscs	absent
Soy	absent	Mustard	absent
Milk	present	Celery	absent
Lactose	present		

SUITABLE IN CATEGORY

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

PACKAGING

25 kg net weight each, packed in bags.

STORAGE CONDITIONS

Product should be stored at cool (around 15 - 25 °C) and dry conditions (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.