

GOAT WHEY PROTEIN CONCENTRATE 80

Product Description Goat Whey Protein Concentrate

Origin USA

Customs info HS Code 0404.10

INGREDIENTS

Concentrated and dried whey 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
 80 - 83 (N x 6,38)
 g / 100g

 Fat
 4.0 - 8.0
 g / 100g

 Lactose
 4 - 10
 g / 100g

 Ash
 3 - 5
 g / 100g

Moisture max. 5.0 g / 100g

Scorched particles disc A pH value 5.7 - 6.7

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 Absent / 125 g L. monocytogenes C. Sakazakii Absent / 125 g

NUTRITIONAL INFORMATION (per 100g)

Typical values in whey protein concentrate 80, for informational purposes.

MACRONUTRIENTS

	Typical	
Energy	406	kcal
Protein	80	g
Total Fat	6	g
Saturated fat	2	g
Carbohydrates	8	g
Fibers	0	g
Sugars	8	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 $15-25\,^{\circ}\text{C}$) 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.