

GOAT WHEY PROTEIN CONCENTRATE 80

Product DescriptionGoat 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

g / 100g

Flavor Milky, no off-flavors and odors

PHYSICAL & CHEMICAL PROPERTIES

Value

max. 5.0

 Protein in DM
 min. 80 (N x 6,38)
 g / 100g

 Fat
 max. 5.0
 g / 100g

 Lactose
 max. 10
 g / 100g

 Ash
 max. 5.5
 g / 100g

Scorched particles ≤ 7.5 pH value 6.0 - 6.7

Moisture

MICROBIOLOGICAL

Total plate count 30°C	≤ 10,000 cfu / g
Yeast and Moulds	≤ 50+50 cfu / g
Enterobacteriaceae	≤ 10 cfu / g
E.coli	≤ 10 cfu / g
Coliforms	≤ 10 cfu / g
Coag. pos. Staphylococci	≤ 10 cfu / g
Sulphite Reducing Clostridia	≤ 50 cfu / g
Salmonella spp.	Absent / 750 g
L. monocytogenes	Absent / 125 g
C. Sakazakii	Absent / 300 g

NUTRITIONAL INFORMATION (per 100g)

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

MACRONUTRIENTS

	Typical	
Energy	405	kcal
Protein	80	g
Total Fat	5	g
Saturated fat	2	g
Carbohydrates	10	g
Fibers	0	g
Sugars	10	g

AL	L	E	R	G	Ε	N	S
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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

20 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

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