

GOAT WHEY POWDER 90% DEMINERALIZED

Product Description (EU legislation)

Origin

Customs info

Goat Whey Powder 90% demineralized

ΕIJ

HS Code 0404.10

INGREDIENTS

Demineralized Goat Whey Powder

ORGANOLEPTIC PROPERTIES

Color / Appearance Yellowish powder

Flavor Slightly sweet, no off-flavors

PHYSICAL & CHEMICAL PROPERTIES

	Value			Method
Protein	11.5 - 14.5		g / 100g	FIL/IDF 20B/1993
Milk Fat	max. 1.5		g / 100g	VDLUFA C 15.3.9
Ash	max. 1.0		g / 100g	VDLUFA C 10.2
Moisture	max. 3.0		g / 100g	VDLUFA C 35.6
Scorched particles	disc A	max. disc B		ADPI 916
pH value	6.4 - 7.0			VDLUFA C 8.2
Antibiotics	not detected			Charm MRL Test
Cow milk content	< 2 (LOD)		g / 100g	Real Time PCR (monitoring)

MICROBIOLOGICAL

Sensitivity (cfu/g)	Limit (cfu/g)	Method
≤ 100	≤ 10,000	ISO 4833
≤ 10	≤ 100	§ 35 LMBG
≤ 10	≤ 10	ISO 21528
absent/125 g	absent/125 g	ISO 6579
≤ 10	≤ 10	ISO 6888
absent/25 g	absent/25 g	ISO 11290
	≤ 100 ≤ 10 ≤ 10 absent/125 g ≤ 10	≤ 100 $≤ 10,000$ $≤ 10$ $≤ 10$ $≤ 10$ $≤ 10$ absent/125 g $≤ 10$ $≤ 10$

NUTRITIONAL INFORMATION (per 100g)

Typical values in goat whey powder 90% demineralized, for informational purposes.

MACRONUTRIENTS

	Typical		
Energy	407	kcal	
Protein	12	g	(N x 6,25)
Total Fat	1.0	g	
Saturated fat	0.6	g	
Carbohydrates	86	g	
Dietary fiber	0	g	
Soluble fiber	0	g	
Total sugars	86	g	
Added sugar	0	g	
Salt	0.3	g	

ALLERGENS

Cereals including gluten	absent	Lupin	absent
Crustaceans	absent	Molluscs	absent
Egg	absent	Lactose	present
Fish	absent	Cocoa	absent
Peanuts	absent	Glutamate	absent
Soy	absent	Chicken meat	absent
Milk	present	Coriander	absent
Nuts	absent	Corn / Maize	absent
Celery	absent	Legumes	absent
Mustard	absent	Beef	absent
Sesame	absent	Pork	absent
Sulphur dioxide and sulphites	absent	Carrot	absent

SUITABLE IN CATEGORY

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

GMO

No GMO's present, no gmo-labelling required (EC 1829/2003 and 1830/2003).

PACKAGING

25 kg net weight each, poly-lined, multi-wall paper bags.

STORAGE CONDITIONS

Product should be stored at cool (around 15 – 25 °C) and dry conditions (65% relative humidity). Do not expose to direct sunlight or strong odors.

SHELF LIFE

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