



# LACTOMIN 60

WPC 60%

8025

## Specification

### chemical

protein i.d.m. (Nx6,38)	min. 60,0 %	VDLUFA C 30.2 and C 35.6/calculated
fat	max. 6,0 %	VDLUFA C 15.2.1
ash (550°C)	max. 5,5 %	VDLUFA C 10.2
moisture (102°C)	max. 5,0 %	VDLUFA C 35.6

### physical

pH	6,0 - 7,0	VDLUFA C 8.2
scorched particles	Disc A - B	ADPI

### organoleptical

colour	creamy white	visual evaluation
odour	typical/ free from off odour	organoleptic evaluation
taste	lightly sweet/ free from off odour	organoleptic evaluation

### microbiological

total plate count/g	< 30.000	VDLUFA M 6.3.1
yeasts/g	< 50	VDLUFA M 7.7.2
moulds/g	< 50	VDLUFA M 7.7.2
enterobacteriaceae/g	< 10	VDLUFA M 7.4.2
salmonella/25g	neg.	external lab/each batch

### components

whey product

### packaging

15/ 20kg net, paper bag with blue PE- inliner

### minimum shelf life

24 months in the originally sealed bag under cool and dry storage conditions.

**Substances or products causing allergies or intolerances (according to European Regulation number 1169/2011 Annex II)**

Cereals containing gluten and products thereof	-
Crustaceans and products thereof	-
eggs and products thereof	-
fish and products thereof	-
peanuts and products thereof	-
soybeans and products thereof	-
milk and products thereof	+
Nuts and products thereof	-
Celery and products thereof	-
mustard and products thereof	-
sesame seeds and products thereof	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre	-
lupine and products thereof	-
molluscs and products thereof	-

**GMO status**

This item does not consist of genetically modified organisms (GMO), contains no GMOs, is not produced from GMOs and contains no ingredients/additives produced from GMOs. Thus this product does not fall under the labeling requirements spelled out in VO 1829/2003 EG and/or VO 1830/2003 EG.