

**Product Description** Carbelac 35 High Fat Whey Protein Concentrate (WPC) is a food grade powder containing high quality whey protein. It is manufactured from dairy whey using ultrafiltration and spray drying technology.

**Ingredient Listing** Whey Protein Concentrate (**Milk**)

Chemical	Specification	Typical	Test Method
Protein (N*6.38) (%)	34.0 Min	34.0	Kjeldahl
Total Nitrogen (TN) (%)	5.3 Min	5.3	Kjeldahl
Moisture (%)	6.0 Max	5.0	Oven
Fat (%)	14.0 Max	10.0	NIR
Ash (%)	7.0 Max	6.5	Furnace 550°C
Lactose (%)	56.0 Max	46.0	Calculated
pH	6.0 Min	6.3	10% Aq Soln

#### Microbiological

Standard Plate Count (SPC)	<50,000 / g	<10,000 / g	ISO 4833:2003
Coliforms	<10 / g	<10 / g	ISO 4832:2006
E.coli	<10 / g	<10 / g	ISO 16649-2:2001
Staph. aureus	<10 / g	<10 / g	ISO 6888:2003
Salmonella	Not Detected / 25g	Not Detected / 25g	ISO 6579:2002
Yeast & Moulds	<50 / g	<10 / g	ISO 6611:2004

#### Physical

Scorched particles	Disc B or better	Disc A	ADPI Bulletin 916
Bulk Density	0.65 ± 0.10 g/cc	0.65 g/cc	IDF134:1996
Appearance		Homogenous, free-flowing powder	Visual
Colour		Creamy white	Visual
Organoleptic		Typical, free from off-flavour	Taste

#### Mineral Profile

Calcium (mg/100g)	650	ICP (Ref: ISO13804:2013)
Sodium (mg/100g)	700	ICP (Ref: ISO13804:2013)
Potassium (mg/100g)	1,600	ICP (Ref: ISO13804:2013)
Magnesium (mg/100g)	110	ICP (Ref: ISO13804:2013)
Phosphorous (mg/100g)	550	ICP (Ref: ISO13804:2013)
Chloride (mg/100g)	1,300	Titration

**Typical Nutritional Information**

<b>Amino Acid Profile</b>	<b>(g per 100g Powder)</b>	<b>(g per 100g Protein)</b>
Leucine	2.11	6.03
Isoleucine	0.97	2.77
Valine	1.96	5.60
<i>Total Branched Chain Amino Acids</i>	<i>5.04</i>	<i>14.40</i>
Aspartic Acid	4.12	11.77
Glutamic Acid	0.75	2.14
Serine	6.63	18.94
Glycine	1.03	2.94
Histidine	2.01	5.74
Arginine	1.16	3.31
Threonine	1.63	4.66
Alanine	2.12	6.06
Proline	0.61	1.74
Tyrosine	0.56	1.60
Methionine	0.79	2.26
Cystine	1.88	5.37
Phenylalanine	3.53	10.09
Lysine	3.62	10.34
Tryptophan	0.23	0.66

**Protein Utilisation\***

PER	3.5
BV	104
PDCAAS	0.96

\* As per scientific literature

**Fatty Acid Profile**

Saturates (%)	5.18
Mono-unsaturates (%)	2.45
Polyunsaturates (%)	0.37
Cholesterol (mg/100g)	160.0

**Carbohydrates**

Lactose (%)	46.0
Glucose (%)	<0.01
Sucrose (%)	<0.01

Energy	398 Kcal / 1665 KJ
Fibre	Nil

**Diet Suitability**

This product is suitable for individuals with the following dietary requirements: Kosher, Halal, Vegetarian, Ovo-Lacto Vegetarian, Coeliacs, Diabetics, GMO Free, Nut/Seed free.

**Storage**

Store under clean, cool, dry conditions not exposed to direct sunlight or strong odours and avoiding direct contact with walls and floors. Recommended shelf life is 36 months

**Packaging**

Packed in 25kg multiwall papersacks with polythene liners. Each sack will be heat sealed. The product will be palletised and shrink wrapped.

**Labelling**

large blue writing on white sacks. "and processor EU number.

**Coding**

Each sack will be individually coded by an automatic ink jet system to ensure traceability

**Allergen**

Refer to bold print in Ingredient Listing