



Document : Certificate of Standards (COS)

Product : WPC 35

Product code : 43436

Edition No. : 03

	Specification	Typical
Moisture (102°C)	Max. 4.0 %	3.5 %
Protein (N x 6.38)	33.0 – 37.0 %	35.0 %
Lactose.0 aq	43.0 – 51.0 %	47.5 %
Fat (RG)	Max. 3.5 %	2.5 %
Ash (550°C)	7.9 - 9.5 %	9.0 %
pH (10% sol. 20°C)	6.1 - 6.7	6.4
Scorched Particles (ADPI)	Disc A	Disc A
Standard plate count	Max. 5,000 cfu/g	500 cfu/g
Enterobacteriaceae	Max. 10 cfu/g	< 10 cfu/g
Yeasts & Moulds	Max. 50 cfu/g	< 10 cfu/g
Coag. Pos. Staphylococci	Neg. in 1 g	Neg. in 1 g
L. Monocytogenes	Neg. in 25 g	Neg. in 25 g
Salmonella	Neg. in 50 g	Neg. in 50 g

The analytical data mentioned in this “Certificate of Standards” refer to internationally accepted methods (IDF, ISO, AOAC)



Description

WPC35 is a powdered ingredient that serves as an economical alternative for skimmed milk in various food products.

Ingredients

Partly demineralised, delactosed whey.

Additional label information

WPC35 conforms with EU requirements for non-GMO labeling, and is a natural and all-dairy ingredient.

Application

WPC35 is a very suitable alternative for skimmed milk (powder) in ice cream, other dairy products, bakery and pastry products, confectionery, soups and sauces. WPC35 is not suitable for use in clinical applications and infant formulas. The composition of WPC35 closely resembles that of skimmed milk powder, allowing easy 1:1 replacement. Depending on the application, between 25% to 50% of skimmed milk (powder) can be replaced by WPC35.

WPC35 dissolves well at a temperature range of 20-50°C.

Packaging

WPC35 is packed in multi layer paper bags with polythene inner bag.

WPC 35 is also available in big bags.

Shelf life

In the original sealed packaging under normal, odour-free conditions of 5-25°C and a maximum RH of 70%, WPC35 can be kept up to 2 years.

Typical analysis

Chemical	
Protein (N x 6.38)	35.0%
Lactose	47.5%
Fat	2.5%
Moisture	3.5%
Ash (550°C)	9.0%
pH (10% sol. 20°C)	6.4
Scorched particles (ADPI)	Disc A
Physical and Organoleptic	
Colour	White/cream
Taste	Neutral
Particle size	100% <500µm
Microbiological	
Standard Plate Count	500 cfu/g
Enterobacteriaceae	<10 cfu/g
Yeasts and Moulds	<10 cfu/g
CP staphylococci	Neg. in 1g
Salmonella	Neg. in 50g
L. Monocytogenes	Neg. in 25g
Minerals	
Potassium	1.6g/100g
Calcium	1.2g/100g
Magnesium	0.3g/100g
Phosphorus	1.3g/100g
Sodium	0.9g/100g
Nutritional	
Energy value	1,450kJ/100g

Please refer to the specifications for guaranteed limits.

Warranty

The details given here are merely intended for information purposes and are in no way legally binding. Consequently we accept no responsibility in the broadest sense of the word for damage that may result from applications based upon this information. Furthermore, this information does not constitute permission to infringe patent and licence rights.



BUDA FAMILY KFT.
Alapítva: 1985-ben

WPC 35

Delivery item
80437077 000010
Order item
340918 000010

Material:

WPC35, skimmilkpowder replacer.
In multi layer paper bag with a polythene innerbag

Lot: 10500917

Quantity: 1000 KG

Manufacture date: 05.11.2011

Expiry date: 05.01.2013

Characteristic Limit	SPECIFICATION			value	Method
	unit	Lower	Upper Limit		
Protein (N*6.38)		32,0	37,0	35	ISO 14891:2002
Ash (550 °C)		7,9	9,5	9,3	NEN 6810:1998
Moisture		0,0	4,0	3,4	ISO 5550:2006 *
Scorched particles (ADPI)				ADPI A	NEN 6822*
PH (10W-Sol. 20°C)	NON	6,1	6,7	6,6	ISO 5546:1979 *
Standard plate count	cfu/g	0	5000	300	ISO 4833:2003*
Enterobacteriaceae plate count	cfu/g	0	10	<10	ISO21528-2:'04*
Yeasts and Moulds	cfu/g	0	50	<10	ISO 6611/IDF 94
CP Staphylococcus in 1 g				negative	ISO 6888-3:2003
Salmonella in 50 g				negative	ISO 6579:2002*

Methods marked with .. are slightly modified to enhance reliability or to adapt to specific product characteristics.

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