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## **Milk Protein Concentrate(MPC) .**

Milk Protein Concentrate (MPC) is made by removing the fat from fresh Grade A milk through separation, then removing a portion of the lactose and milk minerals using ultra-filtration. The resulting product is then pasteurized and spray dried to a moisture content of 4% maximum. Milk protein concentrate powder is made from fresh, sweet milk to which no preservative, alkali, neutralizing agent or other chemical has been added and which has been pasteurized.

### **Physical & Chemical Specifications:**

	<u>MPC 40%</u>	<u>MPC 56%</u>	<u>MPC 70%</u>
Protein (as is)	40.0% min	56.0% min	70.0% min
Lactose	56.5% min	30.5% min	16.5% min
Fat	1.5% max	1.5% max	1.5% max
Ash	8% max	8% max	8% max
Moisture	4.0% max	4.0% max	4.0% max
Antibiotics	Not Detected	Not Detected	Not detected

### **Microbiological Specifications:**

Aerobic plate count	50,000 cfu/g max
Coliforms	10 cfu/g max
Yeasts and Mold	50 cfu/g max
E. Coli	10 cfu/g max
Salmonella	Negative
Staphylococcus	10 cfu/g max
Aerobic Thermophilic Spores	1000

### **Shelf Life:**

12 months under optimal storage conditions.

### **Packaging:**

20 or 25kg bags Kraft paper multi-wall with inner polyethylene liner.