

Product	Milk Protein Concentrate (85%)
CCL Product Code	P13253

### Specification Details

	Specification
Means of Identification	Positive
Appearance	Powder
Colour	Off white to cream
Aroma	Characteristic
Flavour	Characteristic
Lactose (+/- 2%)	Typical 5.3%
Protein (TN x 6.38 dry basis)	Min 85%
Insolubility Index	Max 2.0 ml (@60°C)
Scorched Particles ADPI	Disc A
Ash	Max 8.5%
pH (10% / 20°C)	6.6 – 7.2
Fat	Max 2.5%
Loss on Drying	Max 7.0%
Inhibitory Substances	<0.003 ug/ml

### Microbiological Limits

Total Plate Count (TVC)	Max 30,000cfu/g
Yeast & Moulds	Max 50cfu/g
Coliforms	<10cfu/g
Coag + Ve Staphylococci	<10cfu/g
Salmonella	ND/25g

### Heavy Metal Limits

Total Heavy metals	Max 10ppm
Lead (Pb)	Max 3ppm
Cadmium (Cd)	Max 1ppm
Mercury (Hg)	Max 0.1ppm
Arsenic (As)	Max 1ppm

GMO Status	Non GMO
Irradiation Status	Non Irradiated
TSE/BSE Status	TSE/BSE Free



## Additional Technical Information

Raw Material Full Botanical / Chemical Name	Milk
The material is Food Grade	Yes
Country of Origin	Australia/Lithuania
Shelf Life from Date of Manufacture	1 year
Suitable for Vegetarians?	Yes
Suitable for Vegans?	No
Storage Conditions	This material is to be stored in a tightly sealed bag/container and to be kept in a cool place away from moisture and direct sunlight.

## Composition Origin, Function and Percentages

Ingredients	Function	% composition	Source
Milk Protein Concentrate	main	100%	Milk

## Nutritional Data

Test	Value per 100g
Energy kJ / Kcal	1520kJ/363Kcal
Fat (g)	1.6g
-Of which Saturates (g)	1.1g
Carbohydrate (g)	5.0g
-Of which Sugars (g)	5.0g
Fibre (g)	0.0g
Protein (g)	81.1g
Salt (g)	0.175g

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.

The allergen information is supplied by the manufacturer, we have not tested for each individual allergen to ensure they are not present. The information given is based on a documented risk assessment and is accurate to the best of our knowledge. If you intend to make a voluntary "free from" claim on your pack, additional testing may need to be carried out. For technical and labelling guidance, you should always speak to the competent authority for the market or member state in which the final products are placed.



Allergens	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross-contamination? YES/NO or N/A
Peanuts and Peanut Derivatives (including possible cross contamination)	NO	NO	N/A
Nut and Nut Derivatives <i>Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoensis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)</i>	NO	NO	N/A
Sesame Seeds and Sesame Seed Derivatives	NO	NO	N/A
Milk and Milk Derivatives (including lactose)	YES	YES	Milk based
Egg and Egg Derivatives	NO	NO	N/A
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten <i>(wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barleygrass)</i>	NO	NO	N/A
Soya and Soya Derivatives	NO	NO	N/A
Lupin and Lupin Derivatives	NO	NO	N/A
Mustard and Mustard Derivatives	NO	NO	N/A
Celery or Celery Derivatives (including Celeriac)	NO	NO	N/A
Fish and Fish Derivatives	NO	NO	N/A
Molluscs and their Derivatives	NO	NO	N/A
Crustaceans and their Derivatives	NO	NO	N/A
Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	NO	NO	N/A

Additives / Contaminants / Dietary Requirements / Intolerances	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross-contamination? YES/NO or N/A
Additives / E Numbers	NO	NO	N/A
Antioxidants	NO	NO	N/A
Ethylene Oxide	NO	NO	N/A
Gelatine	NO	NO	N/A
Flavourings (Artificial / Nature Identical / Natural / Smoked)	NO	NO	N/A
Maize / Corn and any Derivatives	NO	NO	N/A
Legumes / Pulses	NO	NO	N/A
Rice and Rice Derivatives	NO	NO	N/A
Added Salt	NO	NO	N/A
Added Sugar / artificial or natural sweeteners	NO	NO	N/A
Aspartame	NO	NO	N/A
BHA / BHT (E320 / E321)	NO	NO	N/A
Caffeine	NO	NO	N/A
Colours (Artificial / Nature Identical / Natural / Smoked)	NO	NO	N/A
Dextrose	NO	NO	N/A
other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	NO	NO	N/A
Kiwi fruit	NO	NO	N/A
Polyols (sugar alcohols)	NO	NO	N/A
grape fruit	NO	NO	N/A
Sorbic Acid (E200, E203)	NO	NO	N/A
Any other Preservatives	NO	NO	N/A
Ethanol	NO	NO	N/A
Honey	NO	NO	N/A
Lactose	YES	YES	Bovine milk
Yeast and Yeast Derivatives	NO	NO	N/A
All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	YES	YES	Bovine milk
Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	YES	YES	Bovine milk

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+44 (0) 1353667258 | [www.cambridgecommodities.com](http://www.cambridgecommodities.com) | [enquiries@cambridgecommodities.com](mailto:enquiries@cambridgecommodities.com)

Registered in England No: 3590758

VAT No: GB711 6598 32



Registered Office: 203 Lancaster Way Business Park, Ely, Cambridgeshire, CB6

We confirm that the information above is sourced from the original manufacturers/suppliers Specification.

To be used as per local legislation.

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A
2	Amended Lactose from 5.5% to typical 5.3% (+/- 2%). Amended sugar from 5.0g to 5.0g – 5.5g. Added temperature and hold time of pasteurization. Added Salmonella specification at negative/1500g. E.coli removed as if present, it would be detected in coliforms test.	Yes
3	Amended coliforms to be in line with supplier specification. Added Listeria specification	Yes
4	Amended to match suppliers specification	Yes
5	Nutritional data added.	No
6	Added allergen and additive tables General reformat	Yes
7	Updated Additives table to confirm Lactose present in product Change Scorched Particles from Max Disc B/50g to ADPI method and Disc A Updated the pH specification method from (5% soln) to (10% / 20°C)	Yes

## Document Approval

Originator	Approver
<p>Anne Stevens Quality Administrator</p>  <p><small>18/01/2024 14:21</small></p>	 <p>Ash Bayne Senior Quality Specialist</p> <p><small>18/01/2024 14:33</small></p>

