

## **CARBELAC 80 Instant TECHNICAL SPECIFICATION Product Description** Carbelac 80 Instant Whey Protein Concentrate (WPC) is a food grade powder containing high quality whey protein. It is manufactured form dairy whey using ultrafiltration and spray drying technology. It is particularly suitable for applications which require rapid dispersion and easy mixing properties. **Ingredient Listing** Whey Protein Concentrate (Milk), Emulsifier (Soy Lecithin) Customer Deimos SRL Chemical **Test Method Specification Typical** Protein (N\*6.38) (% dry basis) 79.0 Min 0.08 Kjeldahl Total Nitrogen (TN) (%) 12.4 Min 12.5 Kjeldahl Moisture (%) 6.00 Max 5.50 Oven Fat (%) 10.0 Max 8.50 NIR Ash (%) 4.00 Max 3.50 Furnace 550°C Lactose (%) 8.0 Max 3.00 Calculated рΗ 6.00 Min 6.30 10% Aq Soln Microbiological Standard Plate Count (SPC) <50,000 / g <10,000 / g ISO 4833:2003 Coliforms <10/g<10/gISO 4832:2006 E.coli ISO 16649-2:2001 <10/g<10/gStaph. aureus ISO 6888:2003 <10/g<10/gSalmonella Not Detected / 25.0g Not Detected / 25.0g ISO 6579:2002 ISO 6611:2004 Yeast & Moulds <50 / g <10/g**Physical** Scorched particles Disc B or better Disc A ADPI Bulletin 916 **Bulk Density** $0.40 \pm 0.10 \text{ g/cc}$ 0.38 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) 500 Atomic Spectroscopy Sodium (mg/100g) 150 Atomic Spectroscopy 400 Potassium (mg/100g) Atomic Spectroscopy 50 Magnesium (mg/100g) Atomic Spectroscopy Phosphorous (mg/100g) 350 Atomic Spectroscopy Chloride (mg/100g) 100 Titration

Prepared by Approved by SM 8.14.2.3.9 Page 1 of 2 Rev.5 27.11.14

Typical Nutritional Information			Diet Suitability
Amino Acid Profile	(g per 100g Powder)	(g per 100g Protein)	This product is suitable for
Leucine	9.35	11.54	individuals with the following dietary requirements: Kosher, Halal, Vegetarian, Ovo-Lacto Vegetarian, Coeliacs, Diabetics, GMO Free, Nut/Seed free.
Isoleucine	5.03	6.22	
Valine	5.09	6.28	
Total Branched Chain Amino Acids	19.475	24.04	
Aspartic Acid	9.51	11.73	
Glutamic Acid	15.22	18.78	
Serine	4.72	5.83	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
Glycine	1.66	2.05	
Histidine	1.61	1.99	
Arginine	2.39	2.95	
Threonine	6.44	7.95	
Alanine	4.26	5.26	
Proline	5.04	6.22	is 36 months
Tyrosine	2.70	3.33	
Methionine	1.61	1.99	Packaging
Cystine	2.13	2.63	Packed in 20kg multiwall papersacks with polythene liners. Each sack will be heat sealed. The
Phenylalanine	2.85	3.53	
Lysine	8.10	10.00	
Tryptophan	1.24	1.54	product will be palletised and shrink wrapped.
Protein Utilisation*			
PER	3.5		Labelling
BV	104		
PDCAAS	0.97		The following will be printed in large
* As per scientific literature			blue writing on white sacks.
			"Carbelac", Manufactured by Carbery Food Ingredients and
Fatty Acid Profile			processor EU number.
Saturates (%)	6.23		
Mono-unsaturates (%)	2.27		a
Polyunsaturates (%)	<0.01		Coding
Cholesterol (mg/100g)	180		Each sack will be individually coded
			by an automatic ink jet system to
Carbohydrates			ensure traceability
Lactose (%)	3.00		Allergen
Glucose (%)	<0.10		Refer to bold in Ingredient Listing.
Sucrose (%)	<0.10		
Energy	410 KCal / 1730 KJ		
Fibre	Nil		

Prepared by SM 8.14.2.3.9 Page 2 of 2 Rev. 5 27.11.14