

4620 MPC 70

Description and Applications

4620 MPC 70 is a milk protein concentrate powder made from fresh pasteurised skim milk. It is an excellent protein source with a bland flavour.

4620 MPC 70 is suitable for use in nutritional products, cultured foods and for stabilising fresh cheese.

Ingredients

Ultrafiltered Skimmed Milk.

Allergens

Contains Milk.

Shelf Life

24 months if stored under specified conditions.

Pack Sizing

25 kg bag size available.
56 bags per pallet.

Halal & Kosher Certification

Westland Milk Products certifies that this product is manufactured under Halal and Kosher conditions. Halal and Kosher certificates are available on request.

Storage Conditions

Store in a cool, dry, well ventilated, odour free area, away from direct contact with floors or walls.

Temperature should not exceed 25 °C and relative humidity should be below 65%.

Packaging

The standard export pack is a 2 ply Kraft bag incorporating an inner polyethylene liner. Packages are printed with ID Code, manufacturing and expiry date. No staples or metal fasteners are used.

Regulatory Information

Westland Milk Products certifies that this product is manufactured using milk sourced from New Zealand dairy cows which contains no preservatives, antioxidants or food additives. It is also free of rBST, which is not licensed for use in dairy cows by the New Zealand's Ministry of Primary Industries.

Quality Assurance

Strict quality control procedures are enforced during the manufacture of this product. The manufacturing environment is subject to regular monitoring and control. Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures in an ISO 17025 certified laboratory. During storage and shipment, precautions are taken to ensure that product quality is maintained. Each package is identified, enabling trace back. Manufacturing premises operate under a Risk Management Programme approved by New Zealand's Ministry of Primary Industries. This programme incorporates a HACCP programme and certification to ISO 22000 and ISO 14001.

4620 MPC 70
Specification
Chemical Specification

Test	Details	Units	Min	Max	Typical*
Protein	Kjeldahl	% m/m	70.0	73.0	71.0
Fat	Roese Gottlieb	% m/m		2.0	1.2
Carbohydrate	Calculation	% m/m			15.7
Lactose	Calculation	% m/m		20.0	
Moisture	Gravimetric	% m/m		5.0	4.6
Ash (Minerals)	Combustion	% m/m			7.5
Titrateable acidity	Titration	% m/m		1.4	
Nitrate / Nitrite	Spectrometric	mg/kg		30 / 2	

Physical Specification

Test	Units	Min	Max	Typical*
Insolubility Index	ml		1.0	
Scorched Parts	/50g		A	
Foreign Matter	/50g		Absent	
Bulk Density	kg/l			0.48

Sensory Specification

Test	
Flavour	Clean / Bland
Colour	Creamy / White

Microbiological Specification

Test	Units	Min	Max	Typical*
Aerobic Plate Count	cfu/g		20000	<5000
Yeasts and Moulds	cfu/g		50	
Coliforms	cfu/g		ND	
Escherichia Coli	cfu/g		ND	
Coagulase Positive Staphylococci	cfu/g		ND	
Bacillus Cereus	cfu/g		100	
Thermophilic Aerobic Spores	cfu/g		300	
Mesophilic Anaerobic Spores	cfu/g		250	
Sulphite Reducing Clostridia	cfu/g		100	
Salmonella	/750g		ND	
Listeria	/25g		ND	
Inhibitory Substances	IU/ml		0.005	

* The typical values are given as guidelines only and are not guaranteed.

4620 MPC 70
Nutritional

Average Composition*		Per 100g	Per 100kJ
	Units	Typical*	Typical*
Energy, total (Kilojoules)	kJ	1520	—
- from fat	kJ	45.9	3.0
- from carbohydrate	kJ	267	17.6
- from protein	kJ	1207	79.4
Energy, total (Calories)	kcal	363	—
- from fat	kcal	11.0	—
- from carbohydrate	kcal	63.8	—
- from protein	kcal	288	—
Protein	g	71.0	4.67
Fat, total	g	1.2	0.08
Saturated	g	0.84	0.06
Carbohydrate, total	g	15.7	1.03
Sugars	g	15.7	1.03
Lactose	g	15.7	1.03
Fiber	g	0	0
Sodium	mg	139	9.1

* Values given are average values. Actual values may vary.

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4620 MPC 70
Mineral
Average Mineral Composition*

	Units	Per 100g	Per 100kJ
		Typical*	Typical*
Calcium (Ca)	mg	2200	145
Copper (Cu)	ug	100	6.6
Iron (Fe)	mg	0.63	0.04
Magnesium (Mg)	mg	92	6.1
Manganese (Mn)	ug	<100	—
Phosphorous (P)	mg	1339	88.1
Potassium (K)	mg	717	47.2
Selenium (Se)	ug	<50	—
Sodium (Na)	mg	139	9.1
Zinc (Zn)	mg	8.8	0.58

Average Vitamin Composition*

	Units	Per 100g	Per 100kJ
		Typical*	Typical*
Vitamin B1 (Thiamine)	ug	<200	—
Vitamin B2 (Riboflavin)	ug	<2000	—
Vitamin B3 (Nicotinamide)	ug	<700	—
Vitamin B6 (Pyridoxine)	ug	<200	—
Vitamin C	mg	<12	—
Vitamin D	ug	<1	—
Vitamin E	ug	<100	—
Total Folates	ug	<15	—

* Values given are average values. Actual values may vary.