



Specifications

WHEY PROTEIN ISOLATE

WPI 90

Manufactured by: LONEG S.A. DE C.V.
Carretera Gómez Palacio-Gregorio A. García
KM. 115 Ejido El Castillo, Gómez Palacio, Dgo México.
C.P. 35141 | Tel. 01 (871) 180 0038
contact@loneg.com.mx

PLPL-131/4V/3R/2018

DESCRIPTION

Whey Protein Isolate 90 is produced by the removal of sufficient non-protein constituents from whey so that the finished dry product contains not less than 90% protein in a dry matter basis. It is produced by membrane filtration processes. The product provides exceptional nutritive value for a wide variety of applications.

SENSORY

Appearance	Fine powder, free of lumps.
Color	White to light cream.
Flavor	Clean, bland.
Odor	Clean, bland. Free from foreign odors.
Foreign Material	Free from extraneous matter

COMPOSITION

Protein (dry basis)	89.5 min.
Fat%	4.0 max.
Moisture %	6.5 max.
Ash %	3.5 max.
Lactose %	2.0 max.
Acidity (% lactic acid) %	0.16 max
pH (10 % solids)	5.5 - 7.0
Compact Density g/mL	0.40 min.
Scorched Particle mg/g (ADPI)	≤ 15 mg/25 g (Disco B)
*Arsenic Content ppm	0.2 max.
*Mercury Content ppm	0.05 max.
*Lead Content ppm	0.1 max.

Storage and Handling

It is recommended that product is stored at temperatures below 25°C, relative humidity below 65% and in an odor free environment. Stocks should be used rotation preferably 24 months manufacture.

Packaging

Multi-wall paper which incorporated a moisture barrier and contains the product within an inner polyethylene bag. No staples or metal fasteners are used. Net weight 20.0 Kg (44.09 lb).

COMPLIANCE

Certificate	HALAL
Certificate	KOSHER OU
Certificate	HACCP EQA.
Certificate	SQF 8.0 NSF.

QUALITY ASSURANCE

- Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.
- Final product is sampled and tested for chemical, sensor, and microbial parameters using internationally recognized procedures.
- During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each bag is identified.

ALLERGENS

Contains milk and dairy products.

MICROBIOLOGY

Total Count Cfu/g	30,000 max.
Coliform Cfu/g	≤ 10
Yeast and mold Cfu/g	≤ 100
*Salmonella /375g	No detected
*Listeria /25g	No detected
E. Coli Cfu/g	< 10
Staphylococcus Aureus /g	No detected
*Aflatoxinas M1 mg/l	0.5 max.

* Analysis performed once a year
in an external accredited laboratory.