

Lacprodan[®] Pro20



DESCRIPTION & APPLICATION

Lacprodan[®] Pro20 is manufactured from whey using cross-flow membrane filtration. The filtered whey protein isolate is spray-dried utilising concurrent agglomeration, creating superior mixability and foam dispersion whilst ensuring reduced powder residue, dusting, and clumping for improved flow and blending. As well as maintaining superb clarity and taste, the resulting product provides an excellent source of natural protein for use in clear, ready-to-mix shakes.

INTENDED USE

Lacprodan[®] Pro20 is intended for use in products for the general population, with exception of foods intended for infants and young children. It has not undergone a food safety risk assessment to determine its suitability for food intended for consumers with vulnerabilities or sensitivities.

CHEMICAL SPECIFICATIONS	Unit	Specification		Typical value	Frequency of analysis	Analytical method
		Min.	Max.			
Protein in dm (Nx6.38)	%	90		92	Each batch	NIR (cal. to Dumas)
Lactose	%		2.5	0.5	Each batch	HPLC
Fat	%		0.5	0.2	Each batch	NIR (cal. to Rose-Gottlieb)
Ash	%		5.0	1.6	Each batch	NIR (cal. to oven, 550°C)
Moisture	%		5.5		Each batch	NIR (cal. to moisture balance; 102°C)

PHYSICAL SPECIFICATIONS	Unit	Specification		Typical value	Frequency of analysis	Analytical method
		Min.	Max.			
pH	10% sol	2.8	3.4		Each batch	pH meter
Scorched particles	Disc			A	Monitoring	ADPI, bulletin 916
Bulk density (200x)	g/cm ³	0.34	0.44		Each batch	Tapped 50 g
Appearance	Description	White to off-white powder.			Each batch	Sensory inspection
Flavour/odour	Description	Acidic, dairy, no off flavour.			Each batch	Sensory inspection

MICROBIOLOGICAL SPECIFICATIONS	Unit	Specification		Frequency of analysis	Analytical method
		n	Max.		
Total viable count	CFU/g	5	10 000	Each batch	ISO 4833-1
Enterobacteriaceae	CFU/g	5	10	Each batch	ISO 21528-2
Escherichia coli	CFU/g	5	<10	Each batch	ISO 16649-2
Yeasts	CFU/g	5	10	Each batch	ISO 6611
Moulds	CFU/g	5	10	Each batch	ISO 6611
Sample size		n	Absent in		
Coagulase-positive staphylococci	25 g	1*	25 g	Each batch	ISO 6888-1
Salmonella	375 g	1*	375 g	Each batch	ISO 6579-1
Listeria monocytogenes	25 g	1*	25 g	Each batch	ISO 11290-1

Autosampling used for all analysis. * indicates analysis is performed on a composite sample automatically sampled across the batch.

NUTRITIONAL VALUES

VALUES PER 100 G PRODUCT		
Energy	1 501/353	kJ/kcal
Protein (Nx6.25)	86.6	g
Carbohydrate	0.50	g
- of which dietary fiber	n.a.	
- of which sugars	0.50	g
- of which added sugars	n.a.	
Fat	0.20	g
- of which saturated fat	0.05	g
- of which trans fat	<0.01	g
Cholesterol	n.a.	
Salt	0.05	g
Sodium	20.0	mg
Vitamin D	n.a.	
Calcium	40.0	mg
Potassium	40.0	mg
Iron	n.a.	

EU: Energy value is calculated according to Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers.

MINERALS

Typical value		
VALUES PER 100 G PRODUCT		
Sodium (Na)	20.0	mg
Magnesium (Mg)	6.0	mg
Phosphorus (P)	1 600	mg
Chloride (Cl)	20.0	mg
Potassium (K)	40.0	mg
Calcium (Ca)	40.0	mg

ALLERGENS

YES	NO	ALLERGENS	DESCRIPTION OF COMPONENTS
		Cereals containing gluten and products thereof	
		Crustaceans and products thereof	
		Eggs and products thereof	
		Fish and products thereof	
		Peanuts and products thereof	
		Soya beans products thereof	
		Milk and products thereof (including lactose)	Bovine milk
		Nuts	
		(Tree) Nuts and products thereof	
		Celery and products thereof	
		Mustard and products thereof	
		Sesame seeds and products thereof	
		Sulphur dioxide and sulphites (>10 mg/kg)	
		Lupin and products thereof	
		Molluscs and products thereof	

AMINO ACIDS (AA)

TYPICAL AMINO ACID COMPOSITION G, AA/100 G PROTEIN (Nx6.38)

Alanine		4.8
Arginine		1.8
Aspartic acid (asparagine)		10.7
Cysteine (Cystine)		2.3
Glutamic acid (glutamine)		16.9
Glycine		1.5
Histidine	*	1.4
Isoleucine	*	5.3
Leucine	*	10.0
Lysine	*	10.0
Methionine	*	2.1
Phenylalanine	*	2.8
Proline		5.5
Serine		4.6
Threonine	*	6.2
Tryptophane	*	1.9
Tyrosine		2.8
Valine	*	5.1

* Essential amino acids

LEGAL REFERENCES:

The product is manufactured, packaged and labelled according to the relevant EU-regulations for food and food ingredients, and/or FAO/ WHO Codex Alimentarius where applicable. This includes that the milk/milk constituents used as raw material originate from healthy cows. The milk used in the production is included in monitoring programmes for undesirable substances as required by regulations or HACCP-based risk assessment. The production plant is approved by the competent authorities and included in the EU register of approved food establishments.

Products manufactured outside EU complies with relevant regulations in the country where the product is produced.

GMO POLICY:

Arla Foods Ingredients Group P/S's objective is to avoid genetically modified ingredients in our products. The requirements we have established for our suppliers ensure that only non-GMO raw materials are used during production of our products. Therefore, our products and the raw materials used do not contain, consist of or are produced from GMOs as defined in regulation (EC) No 1829/2003 and they do not contain ingredients produced from GMOs. Therefore, our products do not need labelling according to Regulation (EC) No 1829/2003 and 1830/2003.

For the definition of GMOs we refer to EU Directive 2001/18/EC.

STORAGE:

Store in closed bags under cool and dry conditions to prevent deterioration due to humidity and high temperatures.

SHELF LIFE:

Minimum 24 months if kept under the prescribed storage conditions.

PACKAGING:

Paper bags with a polyethylene inner liner containing 15 kg net.