

Material: 52250 WPI_P_inst_Bag20_PS_SF
Whey Protein Isolate Whey instant 20 kg Bag

Sample: 400009264414
Batch: B2012151
lot no: 001-028

Inspection Lot: 41072388
Production date: 15.12.2020

BBD: 14.12.2022

Parameter / Method	Result of analysis	Unit
Visual / Sensory Test Organoleptic Test	OK	
pH Potentiometric Measurement, 10% solution	6.37	
Fat NIR Spectroscopy	0.73	%
Protein Nx0,36 NIR Spectroscopy	88.64	%
Protein in dry matter Calculated Value	93.15	%
Lactose NIR Spectroscopy	1.42	%
Ash NIR Spectroscopy	2.84	%
Water - free, Loss on Drying 102°C / 2h NIR Spectroscopy	4.84	%
Bulk Density ISO 6967	296	g/l
Scorched Particles/ Impurity ADPI, 10% solution	A: <= 7,5	
Solubility Index ADPI, 10% solution	<0.8	ml

Sample: 400009264415
Batch: B2012151
lot no: 001-028

Inspection Lot: 41072388
Production date: 15.12.2020

BBD: 14.12.2022

Parameter / Method	Result of analysis	Unit
Total Plate Count - aerobic, mesophilic ISO 4833, 30°C	<150	cfu/g
Yeasts and Mould ISO 6611 mod.	0	cfu/g
Coliforms ISO 4832	0	cfu/g
Escherichia coli ISO 7251, ISO 16649-2	0	cfu/g
Enterobacteriaceae ISO 21528 -1/-2	0	cfu/g
Bacillus cereus ISO 7932	<10	cfu/g
Sulfit-reducing Clostridia ISO 15213	<10	cfu/g

Sample: 400009264416
Batch: B2012151
lot no: 001-028

Inspection Lot: 41072388
Production date: 15.12.2020

BBD: 14.12.2022

Parameter / Method	Result of analysis	Unit
Nitrate Cadmium Reduction	1	mg/kg
Nitrite Cadmium Reduction	<0	mg/kg
Sodium (Na) ICP - OES	157	mg/100g
Potassium (K) ICP - OES	640	mg/100g
Calcium (Ca) ICP - OES	488	mg/100g

Sample: 400009264419
Batch: B2012151
lot no: 001-028

Inspection Lot: 41072388
Production date: 15.12.2020

BBD: 14.12.2022

Parameter / Method	Result of analysis	Unit
Salmonella spp. PCR: ISO 22119, confirmation ISO 6579-1	negative	/750g
Listeria spp. PCR: ISO 22119, confirmation ISO 11290-1	negative	/50g
Coagulase Positive Staphylococci PCR: ISO 22119, confirmation ISO 6888-2	negative	/1g