

Specification code **WPH/1/MP/E**

 Date **21/03/2025**
Organoleptic properties

Appearance	Loose powder, uniform, acceptable slight lumps, easily crumbling under pressure, good solubility
Colour	Creamy-yellow
Taste and odor	Typical for hydrolyzed product, bitter typical of high amino acid content
Mechanical impurities	None, burned particles allowed by the pattern A, B

Physical chemical analysis

Humidity content	Max. 6,50%
Fat content	Max. 10,00%
Protein content in d.m.	Min. 78,00%
Ash	Max 5,00%
Solubility index	Max. 2,0cm ³
pH	6,0-7,0
Rehydration (cold water)	300 – 500%
The content of antibiotics and inhibitors	absent

Others specs

Allergens	lactose, milk protein
GMO statments	product does not contain or is not produced from genetically modified ingredients
Label	in accordance with applicable national law and the European Union
Terms of storage	temp. ≤25°C, relative humidity ≤75%
Transport terms	means of transport protecting the product against damage, moisture and other harmful environmental influences
Declaration of Conformity	specification comes in accordance with the law
Shelf life	minimum 12 months from production date

Microbiological analysis

Total plate count	Max. 50000 jtk/g
Salmonella	Absent in 25g n=5 c=0
Listeria monocytogenes	Absent in 25g n=5 c=0
Stephylococcus aureus w jtk/g	m=10 M=100, n=5 c=2
Enterobacteriaceae w jtk/g	m=M=10, n=5 c=0
Yeasts and molds	Max 100
Coliforms 1g [jtk	m=0 M=10, n=5 c=2

Our certificates


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