



United Dairymen of Arizona

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Grade A Low Heat Milk Protein Concentrate 40% (MPC40) Specification

Description: Grade A Low Heat Milk Protein Concentrate 40% is a spray dried, free flowing milk protein and is an equivalent replacement for conventional nonfat dry milk. MPC40 is made by processing Grade A skim milk by ultrafiltration, which removes a portion of the lactose. The resulting concentrated milk proteins are subjected to evaporation and spray drying. This product is OU kosher certified and is manufactured entirely in the USA.

Parameter	Analysis	Method
Protein	39.5 to 45.00%	FT-NIR/AOAC 991.20
Moisture	≤5.00%	FT-NIR/ADPI
Fat	≤1.25%	FT-NIR/AOAC 989.05
Lactose	47.0 to 51.0%	Calculation
Ash	7.0 to 8.0%	SMEDP 15.041
Titratable Acidity	.10 to .15%	SMEDP 15.021
Scorched Particles	7.5 to 15 mg (Disc A or B)	ADPI
Solubility Index	≤1.25%	Internal method/SMEDP 15.171
Whey Protein Nitrogen	≥6.00	SMEDP 15.022
Antibiotic Residues	Negative	Charm SL3
Microbiological		
Standard Plate Count (SPC)	≤30,000 / gram	SMEDP 6.020
Coliforms	<10 / gram	SMEDP 7.020
Yeast / Mold	<10 / gram	SMEDP 8.111
Salmonella	Negative	ANSR/AOAC 2013.14

Packaging: 25 kg multiwall kraft bags: multi-wall paper which incorporates a moisture barrier and contains the product within an inner polyethylene bag.

Storage: Product should be stored in a cool, dry place protected from foreign odors and other contaminants. Under proper storage conditions, the shelf life of this product is 24 months.

This technical data sheet is the sole product specification, except if otherwise specified. The user is responsible for determining the suitability of this product for the intended use.

SPEC-0015

Reviewed/Approved: Heidi Myers, VP of Quality & Food Safety

Heidi Myers 1/10/18

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