



# United Dairymen of Arizona

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Thank you for your interest in our products.

Please contact [sales.interest@udaz.org](mailto:sales.interest@udaz.org) for further information and pricing.

## Grade A Low Heat Milk Protein Concentrate 40% Specification

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 manufactured in the USA.

### Chemistry Parameters

Analysis	Method	
Protein (as is)	39.5 to 45.00%	FT-NIR/AOAC 991.20
Moisture	≤ 5.00%	FT-NIR/ADPI
Fat	≤ 1.25%	FT-NIR/AOAC 989.05
Titratable Acidity	0.10 to 0.15%	SMEDP 15.021
Lactose	47.0 to 51.0 %	Calculation
Scorched Particles	7.5 to 15 mg	ADPI (Disc A or B)
Solubility Index	≤ 1.25 ml	SMEDP 15.171
Ash	7.0 to 8.0%	SMEDP 15.041
Whey Protein Nitrogen	≥ 6.00 mg	SMEDP 15.022
Antibiotic Residues	Negative	Charm SL3

### Allergen

Milk (Bovine)

### Regulatory Compliance

CODEX ✓	Gluten Free ✓
GFSI (SQF) ✓	Vegetarian ✓
Halal ✓	Kosher ✓

### Storage

Product should be stored in a cool (≤25°C), dry (≤RH 65%) place protected from foreign odors & other contaminants.

### Microbiological Parameters

Standard Plate Count	≤ 30,000 cfu/g	SMEDP 6.020
Coliforms	< 10 cfu/g	SMEDP 7.020
Salmonella	Negative/375g	ANSR/AOAC 2013.14
Yeast & Mold	< 10 cfu/g	SMEDP 8.111

### Shelf Life

Under proper storage conditions, the shelf life of this product is 24 months.

### Nutritional Proximates (per 100g)

Calories	357.66kcal	Vitamin A	<25.00IU
Protein	39.89g	Vitamin C	6.68mg
Total Fat	1.06g	Vitamin D	<6 IU
Water	4.15g	Calcium	1248.74mg
Carbohydrates	47.144g	Iron	0.21mg
Dietary Fiber	1.390g	Sodium	446.4mg
Ash	7.76g	Cholesterol	27.51mg

### Packaging

25kg (net weight) Multiwall kraft bags with polyethylene inner liner or another approved closed container, palletized on Heat Treated pallets.

### Sensory & Physical Standards

Appearance / Color	Powder, free of lumps / White to light cream
Flavor / Odor	Clean, bland, sweet / Fresh, no off odors

### Spec - 0015 MU40

Reviewed: Dave Kedzierski  
VP of Food Safety & Quality

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SS. = Supersedes



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