



United Dairymen of Arizona

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Thank you for your interest in our products.

Please contact sales.interest@udaz.org for further information and pricing.

Grade A Medium Heat Milk Protein Concentrate 40% Specification

Grade A Medium 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	1.51 to 5.99 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 - 0016

Reviewed: Dave Kedzierski
VP of Food Safety & Quality

Rev. 02/25/2022

SS. 01/31/2022

SS. = Supersedes



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