



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 Milk Protein Concentrate 70% Export Specification

Grade A Milk Protein Concentrate 70% is a spray dried, free flowing milk protein and is an equivalent replacement for conventional nonfat dry milk. MPC70 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	≥ 69.5%	FT-NIR/AOAC 991.20
Moisture	≤ 6.00%	FT-NIR/ADPI
Fat	≤ 2.00%	FT-NIR/AOAC 989.05
Lactose	≤ 17.0 %	Calculation
Scorched Particles	7.5 to 15 mg	ADPI (Disc A or B)
Solubility Index	≤ 1.00 ml	SMEDP 15.171
Ash	≤ 7.5%	SMEDP 15.041
pH	6.5-7.1	SMEDP 15.022
Bulk Density	≥ 0.41 g/ml	USP
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
Staphylococcus aureus	Negative	AOAC 17.5.09
E. coli	Negative	SMEDP 7.074
Listeria	Negative	ANSR/AOAC 2013.14
Yeast & Mold	< 50 cfu/g	SMEDP 8.111

Shelf Life

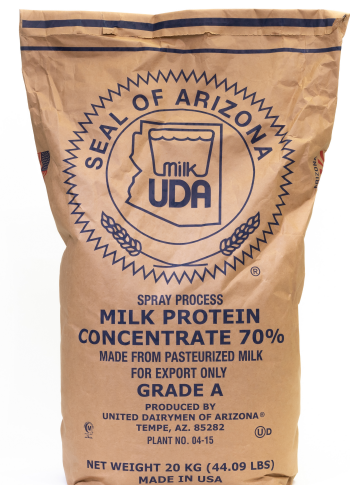
Under proper storage conditions, the shelf life of this product is 24 months.

Nutritional Proximates (per 100g)

Calories	358.40kcal	Vitamin A	<25.00IU
Protein	69.89g	Vitamin C	12.55mg
Total Fat	1.06g	Vitamin D	<6 IU
Water	4.66g	Calcium	1923.46mg
Carbohydrates	17.34g	Iron	<1.00mg
Dietary Fiber	<0.50g	Sodium	181.02mg
Ash	7.07g	Cholesterol	56.89mg

Packaging

20kg (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- 0021 MU70E

Reviewed: Dave Kedzierski
VP of Food Safety & Quality

Rev. 02/25/2022

SS. 01/31/2022
SS. = Supersedes



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