



# 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
Protein	39.5 to 45.00%
Moisture	≤5.00%
Fat	≤1.25%
Lactose	47.0 to 51.0%
Ash	7.0 to 8.0%
Titratable Acidity	.10 to .15%
Scorched Particles	7.5 to 15 mg (Disc A or B)
Solubility Index	≤1.25%
Whey Protein Nitrogen	≥6.00
Antibiotic Residues	Negative
Microbiological	
Standard Plate Count (SPC)	≤30,000 / gram
Coliforms	<10 / gram
Yeast / Mold	<10 / gram
Salmonella	Negative

**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, QA Manager

*Heidi Myers December 3, 2014*

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