



DAVISCO
FOODS INTERNATIONAL, INC.*

Alpha-lactalbumin

Product Description

Alpha-lactalbumin is isolated from fresh, sweet dairy whey, using unique ion-exchange technology. The product is homogeneous, free-flowing, semi-hygroscopic white to light cream colored powder. The flavor of the product is clean, and bland. The protein is in a native, undenatured form and is fully soluble in wide pH ranges.

<u>Analysis*</u>	<u>Specification</u>	<u>Typical Range</u>	<u>Test Method</u>
Moisture (%)	6.5 max.	5.1 ± 0.3	Vacuum Oven
Protein, dry basis (N x 6.25) (%)	95.0 min.	97.3 ± 0.3	Leco Combustion
Alpha-lactalbumin (% of protein)	90.0 min.	92.5 ± 2.5	HPLC
Fat (%)	0.5 max.	< 0.5	Mojonnier
Ash (%)	3.5 max.	2.5 ± 0.3	Residue on Ignition
Lactose (%)	0.2 max.	< 0.2	Enzymatic Assay
pH	6.0-7.5	7.0 ± 0.2	10% Sol. @ 20°C.
Scorched Particles	15 mg/25g max.	7.5 mg	ADPI

<u>Microbiological Profile</u>	<u>Specification</u>	<u>Typical Range</u>	<u>Test Method</u>
Aerobic Plate Count	2,500/g max.	< 2,500	Standard Methods**
Coliform (MPN)	10/g max.	< 10	FDA/BAM
<i>E. coli</i> (MPN)	Negative/g	Negative	FDA/BAM
Yeast & Mold	10/g max.	< 10	Standard Methods**
Coag. Pos. Staph (MPN)	< 10/g	< 10	FDA/BAM
Salmonella sp.	Negative/375 g	Negative	AOAC / ELISA
Listeria sp.	Negative/25 g	Negative	AOAC / ELISA

* All results reported on "AS IS" basis except where noted.

** Standard Methods for the Examination of Dairy Products, 16th Edition.

Storage and Packaging

Dried dairy products can absorb odors and moisture. Therefore, adequate protection is essential. Shelf life will be enhanced through ideal storage conditions which include temperatures below 25°C., relative humidity below 65%, and an odor free environment. Avoid less than ideal storage conditions.

Packaged in Kraft multiwall bags incorporating a polyethylene bag liner, individually closed.

Net wt: 33 Lbs. / 15 kgs.

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