

TAJ AGRO INTERNATIONAL

Technical-Data

Product: Whey Protein Concentrate, 65%

Physical Tests

Appearance : Light yellow to brownish yellow, homogenous, free flowing Powder, having characteristic odour but not putrescent
Solubility : Freely soluble in distilled water, insoluble in alcohol and ether.
Clarity : 1% w/v aqueous solution is clear without any haziness after autoclaving at 15 lbs pressure (121°C) for 15 minutes.
Reaction : Reaction of 1% w/v aqueous solution is pH 6.5-7.5 at 25°C.

Microbiological Examination

Total aerobic microbial count by plate method when incubated at 35-37°C for 24-48 hours

Bacterial Count : <=250 CFU/grams
Yeast & mould Count : <=100 CFU/grams

Tests for pathogens

Escherichia coli : absent in 10 grams of sample
Salmonella species : absent in 10 grams of sample

Indole testing

Tryptophan content : Passes

Cultural Response

Cultural response observed after incubation at 35-37°C for 18-48 hours by preparing Nutrient Agar (M001), using Peptone-P as an ingredient.

Escherichia coli : luxuriant
Staphylococcus aureus : luxuriant
Pseudomonas aeruginosa : luxuriant
Salmonella Typhi : luxuriant
Streptococcus pyogenes : luxuriant

Chemical Analysis

Total Nitrogen : >= 13.75%
-Amino Nitrogen : >= 3.0%
Sodium chloride : <= 6.0%
Loss on drying : <= 5.0%
Residue on ignition : <= 15.0%
Total protein : >= 86.0% (6.25 as conversion factor)