

## 产品规格单

**品牌名称**  **GermanProt** **8000 INSTANT** Spray Tower  
3

**product 产品** **速溶浓缩乳清蛋白 wpc8**

**Producer 生产商** Sachsenmilch Leppersdorf GmbH  
An den Breiten  
01454 Leppersdorf  
Germany 德国

**Sales description 销售描述** Whey Protein 乳清蛋白  
with emulsifier soy lecithin 与乳化剂大豆卵磷脂  
\* according to German "Milk Product Regulation" 根据德国乳  
制品监管 (Milcherzeugnisverordnung)

**Ingredients 成分** 98,5% Whey Protein 98.5%乳清蛋白  
1,5% Soy Lecithin 1.5%大豆卵磷脂

**Sensory characteristics (Powder) 感官特征 (粉末)**

Appearance 外观 white to creamy 乳白色  
Odour 气味 pure, typical 典型的  
Taste 口味 pure, typical 典型的

**Quality characteristics 品质特性**

Chemical / physical 化学物理	limit value 限值	Units 单位	Method 方法	interval** 间隔
pH-value in 10% solution 在 10%水溶液中 PH 值	6,50-7,50		VDLUFA MB Bd. VI, C 8.2 calculated value	Batch 一批
Protein content in dry matter 干物质中蛋白含量	≥ 80,00	%	计算值	Batch 一批
Fat content 脂肪含量	≤ 8,00	%	DIN EN ISO 1736	Batch 一批
Total lactose content 乳糖含量	≤ 8,50	%	DIN 10344	Batch 一批
Total ash content 灰分	≤ 4,00	%	DIN 10477	Batch 一批
Loss on drying (102° C) 干燥减量	≤ 5,00	%	DIN 10453	Batch 一批
Nitrate content (10% solution) 硝酸盐含量	≤ 10	mg/l	internal method: test stick	Batch 一批
Nitrite content (10% solution) 亚硝酸盐含量	0	mg/l	internal method: test stick	Batch 一批
Degree of purity (based on ADPI) 纯度 (基于 ADPI)	A/B		VDLUFA MB Bd. VI, C 26.3	Batch 一批
Solubility index (based on ADPI) 溶解度 (基于 ADPI)	≤ 0,50	ml	VDLUFA MB Bd. VI, C 26.2	Batch 一批
<i>Microbiological 微生物指标</i>	<i>limit value 极限值</i>	<i>Units 单位</i>	<i>Method 方法</i>	<i>interval**</i>
Total plate count (aerobic) 菌落总数	≤ 50.000	cfu/g	DIN EN ISO 4833	Batch 一批
Yeasts and mould 酵母菌和霉菌	≤ 50	cfu/g	ISO 7954	Batch 一批
Coliforms 大肠杆菌群	≤ 10	cfu/g	ISO 4831	Batch 一批
Escherichia coli 大肠杆菌	0	cfu/g	DIN ISO 16649-2	Batch 一批
Enterobacteriaceae 肠杆菌科	≤ 10	cfu/g	ISO 21528-2	Batch 一批
Salmonella spp. 沙门氏菌	Negative 阴性	/750g	DIN EN ISO 6579	Monitoring 监测
Listeria spp. 李斯特菌	negative 阴性	/50g	DIN EN ISO 11290-1	monitoring 监测
Coagulase-positive staphylococci 酶阳性	negative 阴性	/g	DIN EN ISO 6888-2	monitoring 监测



Sulfit-reducing clostridia 亚

硫酸还原梭状芽胞杆菌

< 100

cfu/g ISO 15213

monitoring 监测

**\*\*Monitoring: No analysis per batch but analysis at regular intervals.**

### Declaration 声明

Identification mark 商标

contains milk and products thereof (including lactose) 含有牛奶和奶制品  
(包括乳糖)

Allergens 过敏原

contains soybeans and products thereof 含大豆和大豆制品

Batch-Format

DE  
SN 016

Batch: BYMMDDN

B=Batch, YYMMDD=production date, N=number of  
batch: in electronic

data processing 100 instead of 1 is used (see  
documents such as CoA)

B=number of bag, P=number of pallet, M=material  
number

BB/PPP MMMM

### Intended use/ intended customers 预期用途/目的客户

Ingredient for food 食物的成分

Ingredient to be used in sports nutrition products and general food products 原料用于运动营养产品和一般食品

ISO 22000-Certification ISO 22000 -认证

Halal-Certification

Kosher-Certification

### Packaging

Packed in 15 kg multilayer paper bags with inliner, palletized and shrink wrapped.

Customer specific packaging solutions on request.

All of our one-way pallets are heat treated according to ISPM15/IPPC requirements.

### Shelf life, Storage, Transport

Shelf life from production date: 729 days

Store in a cool, dry and clean environment in originally sealed packaging at temperatures below 25° C and at a relative humidity below 65% without exposure to sunlight.

The storage area has to be free from off-odours and other contaminants.

The products have to be dispatched and stored in a way that they are protected against any contamination and unfavorable influence.

### Conformance with legal requirements

The product complies in all respects with the provisions of applicable German and EC food regulations. Traceability is ensured according to Article 18 of Commission Regulation (EC) No 178/2002.

Our production site produces according to HACCP which is certified by ISO 22000-Standard.

According to article 5 of Regulation (EC) No. 853/2004 and annex II Part I of Regulation (EC) No. 853/2004 an identification mark is labelled on the packaging.

### Product origin

Produced at Sachsenmilch Leppersdorf GmbH in Germany.

Raw materials used for dry milk-, whey-, milk protein- and lactose products originate from European Union.

Raw milk used for dry milk-, whey-, milk protein- and lactose products originates from Germany and adjoining EU countries.

### Raw milk

Regularly tested for pesticides, heavy metals, dioxin- and mycotoxin contaminations according to German and EU food regulations.

### GMO

Unternehmensgruppe Theo Müller GmbH & Co KG does neither use genetically modified raw materials nor raw materials derived from genetically modified materials in accordance with EC Regulation 1829/2003 and EC Regulation 1830/2003.

In addition we do not use genetically modifying processes.

**Radioactivity**

On basis of regular external analysis we can confirm that the value of radioactivity in our dry milk-, whey-, milk protein- and lactose products is in conformance with the current German and EC food regulations.



Milk & Whey Ingredients

