

TECHNICAL DATA SHEET VITALARMOR H801 LB

Description

VITALARMOR H801 LB is an enzymatic whey proteins hydrolysate in spray dried powder. These hydrolysed proteins are highly digestible, present a balanced amino acid profile and an excellent nutritional value. VITALARMOR H801 LB is also heat and acid stable.

VITALARMOR H801 LB presents a low bitterness and is easy to flavour.

Suggested applications

Dietetics :
- Slimming and sports foods (bars, drinks, powders...),
- Clinical nutrition.

Analytical specifications

Physical and Chemical	Guarantee	Typical	Methods
Moisture (%)	6 max	5	NF ISO 5550
Proteins (N*6.38) / Dry matter (%)	81 mini	84	FIL20 / ISO 8968 (Kjeldahl)
Ashes (%)		4	ISO 5545
Fat (%)		5	AFNOR Chimie II 3B 1986
Lactose (%)		3	By difference
pH (at 10%)	6-7	6.5	
Scorched particles (color)	B max	A	ADMI
Proteins characteristics			
AN/TN (%)		16	By calculation
HD (%)		15	OPA test
Free amino acids (%)		3.5	
Microbiological			
Standard plate count 30°C	≤ 10 000 CFU/g	< 1 000 CFU/g	PCA Milk (NF EN ISO 4833)
Enterobacteriaceae	≤ 10 CFU/g	< 1 CFU/g	VRBG (NF ISO 21528-1)
Yeast and moulds	≤ 100 CFU/g	< 10 CFU/g	CGA or Petrifilm
<i>Salmonella</i>	Negative/125 g		VIDAS
<i>Staphylococcus coagulase +</i>	Negative/0.1 g		ISO 6888-3
<i>Listeria</i>	Negative/25 g		VIDAS

Packaging

15 kg multiwall paper bag with polyethylen liner on 115 x 115 - 600 kg pallet.

Storage and shelflife

To be stored indoors in a cool (about 20°C) and dry place (RHE < 70%), for 24 months preservation from date of manufacture in original unopened bag.

Labelling

« Whey proteins hydrolysate » or « Hydrolysed whey proteins ».

TECHNICAL DATA SHEET

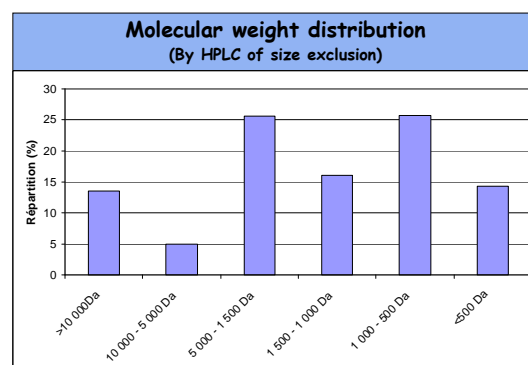
VITALARMOR H801 LB



Typical nutritional values

Nutritional values	
Proteins (N x 6.38) (g/100 g DM)	84
Proteins (N x 6.38) (g/100 g powder)	81
Total carbohydrates (g/100 g powder)	3
Total fat (g/100 g powder)	5
Saturated fatty acids	1.6
Trans fatty acids	0.05
Cholesterol	0.3
Dietary fibers (g/100 g powder)	0
Energy (kcal/100g powder)	
Total :	379
From fat :	42

Minerals (mg/100g powder)	
Na	600
Ca	600
Fe	0.5
P	400
K	250
Mg	50
Cl	500
Total (g/100 g):	4



Amino acid profile (g/100 g proteins)

Histidine	1.9	Cysteine	2.4	Threonine	6.9	Serine	5.1
Isoleucine	6.2	Methionine + Cysteine	4.8	Tryptophan	2.1	Glycine	1.9
Leucine	11.2	Phenylalanine	3.6	Valine	6.1	Arginine	2.6
Lysine	9.9	Tyrosine	3.2	Proline	6.3	Aspartic acid	11.2
Methionine	2.4	Phenylalanine + Thyrosine	6.8	Alanine	5.2	Glutamic acid	18.4

Allergen declaration

Allergen list	Contains :	Possible cross contaminations :	Substance's nature and derived products
	Yes / No	Yes / No	
Peanuts and products thereof	NO	NO	
Crustaceans and products thereof	NO	NO	
Fish and products thereof	NO	NO	
Eggs and products thereof	NO	NO	
Nuts and products thereof	NO	NO	
Milk and products thereof	YES	NO	Milk proteins, Lactose
Soybeans and products thereof	NO*	YES	Lecithin
Cereals containing gluten	NO*	NO	
Sulphur dioxide and sulphites at concentrations of more than 10 mg per kg/litre	NO	NO	
Celery and products thereof	NO	NO	
Sesam seeds and products thereof	NO	NO	
Mustard and product thereof	NO	NO	
Lupins and products thereof	NO	NO	
Molluscs and products thereof	NO	NO	

* Soya and gluten are used only as nutrients in the fermentation process of an enzyme product used as a processing aids, and for this reason, don't need to be claimed according to the DG SANCO's letter.

Product is manufactured in a plant certified ISO 9001 and ISO 22000. It respects current European rules on milk and dairy products for undesirable substances (heavy metals, radioactivity, M1 aflatoxin, pesticides, dioxins). It does not contain G.M.O., according to the European regulation and is not subjected to ionization treatment. Contractual specifications: please contact us. It is buyer's responsibility to comply with regulations in their own countries and rights of third parties.