

Certificate of Analysis

Batch Number	2615E
Date of Manufacture	September 2012
Re-Test Date	March 2014
Source	Sweet cheese whey

<u>Test</u>	<u>Specification</u>	<u>Results</u>
Appearance	A cream agglomerated powder	Typical
Taste/Flavour	Very clean taste and odour, with no off-flavours	Typical
Insolubility Index	<0.20ml/50ml (10% solution)	Conforms
Scorched particles	Diso A	Conforms
Bulk density	0.39 g/cm ³	0.39g/cm ³
Moisture %	Max 5.0%	4.9%
Protein (dry Matter, Nx6.38)	Min 80%	82.1%
Lactose	Max 8.0%	3.5%
Fat	Max 7.5%	7.4%
Ash	Max 4.0%	3.1%
pH	Min 6.2	6.6
Total Plate Count (TVC)	Max 30,000cfu/g	<21,000cfu/g
Enterobacteriaceae	<10cfu/g	<10cfu/g
Yeast & Moulds	Max 50cfu/g	<50cfu/g
E.Coli cfu/g	Negative	Negative
Salmonella cfu/50g	Negative	Negative
S. Aureus cfu/g	Negative	Negative
GMO Status	Non-GMO	Non-GMO
Irradiation Status	Non Irradiated	Non Irradiated

<u>Typical Mineral Profile</u>	<u>%</u>	<u>Concentration of Protein fractions</u>	<u>% of total protein</u>
Sodium (Na)	0.20	Beta Lactoglobulin	40 - 46
Potassium (K)	0.60	Glycomacropeptide	15 - 20
Calcium (Ca)	0.50	Alpha Lactalbumin	10 - 15
Phosphorous (P)	0.30	Bovine serum albumin	1 - 2
Magnesium (Mg)	0.10	Immunoglobulin G	2 - 5
Chloride (Cl)	0.10	Lactoferrin	<1

<u>Typical Amino Acid Profile</u>	<u>% of total protein</u>
Alanine	5.0
Arginine	2.1
Aspartic Acid	11.0
Cysteine	2.2
Glutamic Acid	18.1
Glycine	1.4
Histidine	1.7
Isoleucine*	6.4
Leucine*	10.6
Lysine	9.6
Methionine	2.2
Phenylalanine	3.0
Proline	5.5
Serine	4.6
Threonine	6.7
Tryptophan	1.4
Tyrosine	2.6
Valine*	5.9

* = BCAA

We confirm that the information above is sourced from the original manufacturers/suppliers Specification and Batch Certificate of Analysis.