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CMP-GP

COMPLETE MILK PROTEIN® – 80%

CMP-GP is an ultrafiltered natural milk protein isolate containing all the protein fractions in the same ratio as they occur in skim milk. Designed to out perform whey proteins and caseinates in medical/diet formulations and health drinks, or where binding or emulsification is required. Other properties include bland flavor, excellent dispersability and whitening characteristics. **CMP-GP** is high in protein with low lactose content.

ADVANTAGES

- Excellent emulsifying properties
- High in natural calcium
- Good whitening properties
- PER greater than caseinates & vegetable proteins
- Milk-like flavor
- Low pH tolerant
- Low sodium

TYPICAL ANALYSIS

Protein (N x 6.38) as is:	80%
Lactose:	5%
Fat :	2%
Moisture:	6%
Ash:	8%
pH:	6.7

PHYSICAL PROPERTIES

Color:	Creamy White
Flavor:	Clean/Milk-like
Texture:	Fine powder
Sediment:	<0.15%

MICROBIOLOGICAL SPECIFICATION

Standard plate count / g:	<50,000
Coliforms / g:	Negative
Yeast & Molds / g:	<100/g
E. Coli / 10 g:	Negative
Salmonella / 25 g:	Negative
Staphylococcus / g:	Negative
S. aureus:	Negative

PACKAGING & STORAGE

Packaging: 20–25 kgs. Polyethylene-lined
 Multiply, paper bags

Storage: Keep in a cool, dry building

Kosher Status: **OU-D Certified**

The information contained herein is believed to be reliable. AMCO makes no warranty, guarantee, condition or representation with respect to this information. AMCO recommends that Buyer evaluate the product for functionality and legality of use.