



# Iron science

sports nutrition

## CERTIFICATE OF ANALYSIS WHEY PROTEIN ISOLATE

Product Name:  
CCL Product Code  
Batch Number  
Re-Test Date  
Country of Origin  
Source

18 Months from Date of Manufacture when  
stored below 25 deg C  
and below 65% relative humidity  
UK  
Sweet cheese whey

<b>Test</b>	<b>Specification</b>	<b>Results</b>
Appearance	A white to cream powder	Typical
Taste/Flavour	Clean taste and odour, with no off-flavours	Typical
Insolubility Index	< 0.20ml/50ml (10% solution)	Conforms
Scorched particles	Disc A	Conforms
Bulk density	0.44 g/cm <sup>3</sup>	Conforms
Moisture %	5.0% Max	4.7%
Protein (dry Matter, Nx6.38)	92% Min	92.0%
Lactose	3.0% Max	< 3.0%
Fat	1.0% Max	< 1.0%
Ash	3.0% Max	< 3.0%
pH	5.8 Min	6.2
Total Plate Count (TVC)	Max 10,000cfu/g	< 10,000cfu/g
Enterobacteriaceae	< 10cfu/g	Conforms
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

This material is to be stored in a tightly sealed bag/container and to be kept in a cool place away from moisture and direct sunlight.