

**Notice Calling for suggestions, views, comments etc from WTO- SPS Committee members within a period of 60 days on the draft notification related to standards of Milk Protein Concentrate (MPC) and Whey Protein Concentrate (WPC).**

**F.No. Stds/M&MP/Notification(02)/FSSAI-2016** - In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, in regulation 2.1, after sub-regulation 2.1.20 relating to “Edible Lactose”, the following sub-regulations shall be inserted, namely,-

**“2.1.21 Milk Protein Concentrate (MPC).-**

**1. Description.-**

Milk Protein Concentrates (MPC) are complex milk proteins that contain both casein and whey protein in their native form in the same or similar ratio as milk. MPC products are designated as MPC 40, MPC 70, MPC 80, MPC 85, MPC 90 depending upon their milk protein contents. MPC’s are generally manufactured by filtration processes (microfiltration, ultrafiltration and diafiltration) - membrane separation technologies that remove the majority of lactose and soluble minerals while retaining the milk protein, followed by spray-drying.

**2. Essential Composition and Quality Factors.-**

**(a) Raw Materials.-**

Milk, skimmed milk

**(b) Composition.-**

The product shall conform to the compositional specifications provided in the table below:

<b>Sl. No.</b>	<b>Parameters</b>	<b>Limits</b>
<b>(1)</b>	<b>(2)</b>	<b>(3)</b>
1.	Moisture (%), max by wt.	6.0
2.	Fat (%), max by wt.	2.5
3.	Protein (%) min (Nx6.38 ) by wt.	42.0
4.	Solubility index (ml), max	2.0

5.	Ash(%), max	8.0
6.	Scorched particle	Disc B (15 mg)

### 3. Food Additives.-

- (a) Only those additives classes indicated in the table below may be used for the product categories specified.

Additive (Functional Class)	Milk Protein Concentrate
Anti-caking Agents	✓
Antioxidants	✓

- ✓ The use of additives belonging to the class is technologically justified.

- (b) Within each additive class, and where permitted according to the table given above, only those additives permitted as per Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 shall be used.

### 4. Contaminants.-

The product shall comply with the limits specified under the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

### 5. Hygiene.-

- (a) The product shall be prepared and handled in accordance with the guidelines specified in Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and such guidelines as specified from time to time under the provisions of the Food Safety and Standards Act, 2006.
- (b) The product shall conform to the microbiological requirements given in Appendix B of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

### 6. Labelling.-

The provisions laid under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011, shall apply. **In addition, the per cent. value of protein shall be declared on the label of the package.**

## 7. Method of Sampling and Analysis.-

As provided in the Food Safety and Standards Authority of India- Manual of Method of Analysis of Food (2016)- Milk and Milk Products.

### 2.1.22 Whey Protein Concentrate (WPC).-

#### 1. Description.-

Whey Protein Concentrate means a white to light cream-coloured product with a bland, clean flavour obtained by removing non protein constituents from whey by means of physical separation techniques such as precipitation, filtration, dialysis etc.

#### 2. Essential Composition and Quality Factors.-

##### (a) Raw Materials.-

Whey

##### (b) Composition

<b>Sl. No. (1)</b>	<b>Parameters (2)</b>	<b>Limits (3)</b>
1.	Moisture (%), max	5.0
2.	Protein (%), min	35.0
3.	Fat (%), max	8.0
4.	Scorched particle content, max	Disc B (15 mg)

#### 3. Food Additives.-

(a) Only those additives classes indicated in the table below may be used for the product categories specified.

<b>Additive Class)</b>	<b>(Functional Class)</b>	<b>Whey Protein Concentrate</b>
Anti-caking agent		✓
Anti-oxidants		✓

- ✓ The use of additives belonging to the class is technologically justified.
- (b) Within each additive class, and where permitted according to the table, only those additives permitted as per Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 shall be used.

#### **4. Contaminants.-**

The product shall comply with the limits specified under the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

#### **5. Hygiene.-**

- (a) The product shall be prepared and handled in accordance with the guidelines specified in Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and such guidelines provided from time to time under the provisions of the Food Safety and Standards Act, 2006.
- (b) The product shall conform to the microbiological requirements given in of Appendix B of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

#### **6. Labelling.-**

The provisions laid under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011, shall apply. **In addition, the per cent. value of protein shall be declared on the label of the package.**

#### **7. Method of Sampling and Analysis.-**

As provided in the Food Safety and Standards Authority of India- Manual of Method of Analysis of Food (2016)- Milk and Milk Products.”