

SPECIFICATION SHEET

Demineralized Whey Powder (40%)

Product description

Demineralized whey powder is made from sweet cheese whey by partial demineralization (40%), concentration and spray drying into a creamy white powder.

Physical	Typical value	Specification
Insolubility	0.1	1.0 ml max.
Scorched particles (ADPI)	A	B max.
pH value	6.2 – 6.7	

Chemical

Fat	1.0	1.5 % max.
Protein (N x 6.38)“as is“	11.5	11.0 % min.
Lactose (by calculation)	79	
Ash	5.4	6.0 % max.
Moisture	2.5	4.0 % max.
Titrateable acidity	0.10	0.15 % max.

Microbiological

Total Plate Count	< 10,000	20,000 /g max.
Yeast & Moulds	< 10	50 /g max.
Coliforms	< 5	10 /g max.
Coag. Positive Staph.	< 10	10 /g max.
E-Coli	negative	negative /g
Salmonella	negative	negative / 25 g

Sensory

Colour	Creamy white	
Taste and Odour	Bland, slightly sweet and free from undesirable off-notes	

Nutritional Information

Energy content		
----------------	--	--

Storage & Shelflife

Relative Humidity	65 % max.	
Temperature	25 °C max.	
Shelflife	24 months	12 months min.

Packaging

Bag: more ply with inner liner	25 kg	
Semi bulk: big bag	500 / 1,000 kg	
Bulk: truck / silo	n.a.	

Quality and assurance

The product is manufactured in accordance with international standards and guidelines. Each package is marked to enable trace back.