

**SPECIFICATION SHEET**  
**Demineralized Whey Powder (90%)**

**Product description**

Demineralized whey powder is made from sweet cheese whey by demineralization (90%), concentration and spray drying into a creamy white powder.

Physical	Typical value	Specification
Insolubility	0.5	1.0 ml max.
Scorched particles (ADPI)	A	B max.
pH value	6.4 – 7.2	

**Chemical**

Fat	1.0	1.0 % max.
Protein (N x 6.38)“as is“	13	12.0 % min.
Lactose (by calculation)	82.6	
Ash	0.9	1.0 % max.
Moisture	2.5	3.0 % max.
Titrateable acidity	0.15	0.20 % max.

**Microbiological**

Total Plate Count	< 5,000	10,000 /g max.
Yeast & Moulds	< 10	100 /g max.
Bacillus Cereus	< 10	100 /g max.
Sulphite Reducing Clostridia.	< 1	10 / g max.
Enterobacteriaceae	negative	negative / g
E-Coli	negative	negative / g
Salmonella	negative	negative / 125 g

**Sensory**

Colour	Creamy white	
Taste and Odour	nearly odour less, without foreign off-notes, slightly sweet	

**Nutritional Information**

Energy content		
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**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	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.