

SPECIFICATION SHEET

Sweet Whey Powder, Extra Grade

Product description

Sweet Whey Powder is a soluble powder made by concentration and spray drying of fresh pasteurized sweet cheese whey.

Physical	Typical value	Specification
Insolubility	0.5	1.0 ml max.
Scorched particles (ADPI)	A	B max.
pH value	6.2 – 6.8	5.8 – 7.0

Chemical

Fat	1.0	1.5 % max.
Protein (N x 6.38)“as is“	12	11.0 % min.
Lactose (by calculation)	72	
Ash	8	10.0 % max.
Moisture	3	5.0 % max.
Titrateable acidity	0.15	0.20 % max.

Microbiological

Total Plate Count	< 10,000	30,000 /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 / 125 g

Sensory

Colour	Pale cream to yellowish	
Taste and Odour	Typically whey flavour, free from undesirable off-notes	

Nutritional Information

Energy content	1,482 kJ/100 g	
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Storage & Shelflife

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

Packaging

Bag: moreply with innerliner	25 kg	
Semi bulk: big bag	500 / 1,000 kg	
Bulk: truck / silo	20 – 22 mt	

Quality and assurance

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