

## SPECIFICATION SHEET

Whey Concentrate (liquid) 35% Dry Matter.

**Product description**

Whey Concentrate is produced from cheese production (of pasteurized skim cow's milk) and concentration up to 35% dry matter.

Parameters by delivery*	Typical value	Specification
Dry Matter	35,0 %	30,0 % min.
pH	6,0	5,8 – 6,8
Titrateable Acidity (% lactic acid)	0,15 %	0,17 % max.
Phosphatase (heating min. 15 sec at 72 °C)	negative	negative
Color	Greenish yellow	
Taste and Odor	Authentic, neutral	
Antibiotics	absent	absent
Temperature	4 °C	6°C max. at point of unloading

**Parameters by monitoring\*\***

Protein in Dry Matter (N x 6.38)	12,5 %	12,0 % min.
Standard plate count	< 10.000 cfu/g	30.000 cfu/g max.
Salmonella	Negative / 25 g	Negative / 25 g

**Storage & Shelflife**

Temperature	4 °C	6°C max. at point of unloading
Shelflife	5 days after dispatch, if transported and stored at less than 6° C	

**Packaging**

Bulk: truck	25 mt.	
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**Quality and assurance**

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

\* Parameters to be analyzed by producer and to be reported at delivery of the goods.

\*\* Monitoring frequency on a monthly basis.