

SPECIFICATION SHEET

Whey Permeate, Food Grade

Product description

Whey Permeate Powder is manufactured from fresh, sweet whey by ultra filtration, evaporation and spray drying to meet a clean, milky flavour profile.

Physical	Typical value	Specification
Insolubility	0.1	0.5 ml max.
Scorched particles (ADPI)	A	B max.
pH value	6.1	5.8 min.

Chemical

Fat	<0.1	0.5 % max.
Protein (N x 6.38)"as is"	3.5	3.0 % min.
Lactose (by calculation)	86.0	
Ash	7.5	8.5 % max.
Moisture	2.0	4.0 % max.

Microbiological		
Total Plate Count	< 10,000	30,000 /g max.
Yeast & Moulds	< 50	100 /g max.
Enterobacteriaceae	< 10	10 /g max.
Bacillus cereus	negative/	100/ g max.
Staph.Aureus	g negative	negative / g
Salmonella	negative	negative / 50 g

Sensory

Colour	pale cream	
Taste and Odour	clean, milky, slightly salty	

Nutritional Information

Energy content	1,457 kJ/100 g	
----------------	----------------	--

Storage & Shelflife

Relative Humidity	65 % max.	65 % max.
Temperature	25 °C max.	25 °C max.
Shelflife	24 months	18 months min.

Packaging

Bag: moreply with innerliner	25 kg	
Semi bulk: big bag	1,000 kg	
Bulk: truck / silo load	n.a.	

Quality and assurance

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