

PRODUCT DEPROTEINIZED WHEY POWDER

PRODUCT DEFINITION Whey Permeate is manufactured through the cold ultrafiltration of sweet dairy whey, removing a portion of the protein from sweet whey to result in a non-hygroscopic, free-flowing and clean flavored powder containing greater than 80% carbohydrate (lactose) levels.

PRODUCT APPLICATIONS Whey Permeate can be used as either a replacer for sweet whey powder or lactose, depending on the application. Whey Permeate can be used in bakery products, confectionary applications, sugar and corn syrup replacers, and in certain ice cream applications as a sweet whey replacer.

ANALYTICAL INFORMATION

	Typical Analysis	Specification
Protein (Nx6.38).....	3.5%	3.0% minimum
Carbohydrates.....	82.0%	80.0% minimum
Moisture.....	4.5%	5.0% maximum
Fat.....	0.2%	1.0% maximum
Ash.....	8.0% - 9.0%	9.5% maximum
pH.....	5.8 - 6.2	5.5 - 6.5
Titrateable Acidity.....	0.12%	0.16% maximum
Scorched Particles...	Disc A (7.5mg)	Disc B (15.0mg)
Flavor.....	Clean, with no objectionable off-flavor	

MICROBIOLOGICAL INFORMATION

Standard Plate Count/g	30,000/g, maximum
Yeast & Mold.....	10/g, maximum
Coliform/g.....	10/g, maximum
Salmonella.....	Negative

STORAGE AND SHIPPING

Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidities below 65%. Stocks should be rotated and utilized within 9 months to 1 year.

PACKAGING

Multiwall kraft bags with polyethylene inner liner or other approved closed container.

Note: This is a typical product specification. Alternatives to the standard are available upon request.

