

PRODUCT Dry Whey (Sweet-type)

PRODUCT DEFINITION Dry Sweet-type Whey is obtained by drying fresh whey (derived during the manufacture of cheeses, i.e. Cheddar and Swiss), which has been pasteurized and to which nothing has been added as a preservative. It contains all the constituents, except moisture, in the same relative proportion as in the whey.

PRODUCT APPLICATIONS Bakery products, process cheese products, frozen desserts, sauces, meat emulsions, salad dressings, beverages, confections, gravies, soups, meat products, snack foods

ANALYTICAL INFORMATION

Typical Compositional Range

Protein.....	11.0-14.5%
Carbohydrates.....	63.0 -75.0%
Moisture.....	3.5-5.0%
Fat.....	1.0-1.5%
Ash.....	8.2% - 8.8%
Alkalinity of Ash.....	≤ 225 ml 0.1 N HCL/100G
Titrateable Acidity.....	0.10 – 0.15%
Scorched Particles.....	7.5mg – 15.0 mg
Flavor.....	Normal Whey Flavor

MICROBIOLOGICAL INFORMATION

Standard Plate Count/g	30,000/g, maximum
Listeria.....	Negative
Coliform/g.....	10/g, maximum
Salmonella.....	Negative

STORAGE & 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.



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