

Sweet Dairy Whey

Product Description

Sweet Dairy Whey is a light colored powder. It is manufactured from fresh sweet dairy whey under controlled processing conditions.

Product Applications

Sweet Dairy Whey can often be used as a partial replacement for other milk solids in applications that use non-fat dry milk. Sweet Dairy Whey can improve color, flavor and texture of baked goods. Sweet Dairy Whey can be used to reduce cost in many applications when replacing higher protein blends or non-fat dry milk.

Analysis* Moisture (%) Total Protein (N x 6.38) (%) Fat (%)	<u>Specification</u> 5.0 max. 11.0 - 15.0 1.5 max.	$\frac{\text{Typical Range}}{4.7 \pm 0.2}$ 12.0 ± 1.0 1.2 ± 0.2	Test Method Karl Fisher Leco Combustion Mojonnier
Ash (%)	7.0 – 10.0	9.7 ± 0.3	Residue on Ignition
Lactose (%) pH	69.0 – 75.0 5.9 – 6.5	71.0 ± 1.0 6.1 ± 0.1	By difference 10% Sol. @ 20°C.
Titratable Acidity (6.5% Sol.)	0.16 max.	0.10 ± 0.02	Standard Methods**
Scorched Particles	15mg/25g max.	7.5mg	ADPI
Microbiological Profile Standard Plate Count Coliform (MPN) E. coli (MPN)	Specification 10,000/g max. 10/g max. Negative/g	Typical Range <2,500 <10 Negative	Test Method Standard Methods** FDA / BAM FDA / BAM
Yeast & Mold	10/g max.	≤10	Standard Methods**
Coag. Pos. Staph Salmonella sp. Listeria sp.	< 10/g Negative/1500g Negative/25g	<10 Negative Negative	FDA / BAM AOAC / ELISA AOAC / ELISA

^{*} All results reported on "AS IS" basis.

Storage and Packaging

Dried dairy products are hygroscopic and can absorb odors and moisture. Therefore, adequate protection is essential. Shelf life will be enhanced through ideal storage conditions which include temperatures below 25°C., relative humidity below 65%, and an odor-free environment. Avoid less than ideal storage conditions.

Packaged in Kraft multiwall bags incorporating a polyethylene bag liner, individually closed.

Net wt: 25 Kgs.

version 09I-0325

^{**} Standard Methods for the Examination of Dairy Products, 16th Edition.