

SWEET WHEY POWDER

QUALITY and COMPOSITION

Description

Manufactured from fresh pasteurised, separated sweet whey from traditional cheesemaking. A yellowish white free flowing powder which is readily soluble in water. A clean sweet smell with no off flavours or odours. Free flowing and without clumping.

Physical, chemical and microbiological specification:

Criteria	Limits (1 mg/kg = 1 ppm = 0.0001 %)	Reference Method
Lactose	68-82 %	MMP Method MQ22T00002A1
Protein	9-13%	IDF 20-2:2001 (E)
Fat	Max 5%	Rose Gottlieb, IDF 9C:1987 or Gerber method
Moisture	Max 4%	ISIRI 1450
Ash (600°C)	6-9.5 %	MMP Method MQ22T00001A1
pH (10% solution, 20°C)	Minimum 5.8	MMP Method MQ22T00004A1
Scorched particles, (ADPI)	Disk A&B	ADPI 916:2002
Insolubility index	Max 1 ml	ISIRI 2090
Microbiological properties		
Mesophilic aerophiles (TPC)	< 20 000 cfu/g (absolute maximum 50 000 cfu/g)	IDF 100A:1987
Coliforms	≤ 10 cfu/g	ISIRI 437
Yeasts and molds	≤ 200 cfu/g	ISIRI 997
E.coli	absent/1g	ISIRI 2946
Coagulase positive Staphylococci	< 10 cfu/g	ISIRI 1194
Salmonella	absent/ g	ISIRI 4413

Storage and shelf life

Packed in multi wall kraft paper bags with a poly liner, product can be stored under cool, dry conditions (<25°C and <70 % Rh) for 1 year.

Delivery

Delivered in 25kg multi-ply kraft paper sacks with inner polyethylene liner. Packed 5 bags per layer and 8 layers high on a 1000 x 1200 pallet. (1000kg / pallet)