

**Product description:**

Sweet Whey powder is made from a liquid, pasteurized cheese whey, subjected to preliminary compaction of the membranes, then the evaporators and further dried spray. Demineralized whey before drying is subjected to a demineralization process.

**Custom code:** 0404 10 12

**Packaging:** multiply paper-bags with polyethylene insert. 20-25kg bags / 800-1000kg Big Bags.

**Storage conditions:** keep cool and dry. Max. +25°C and Max. 65% humidity.

**Shelf life:** 12 month from production date.

Nutritional value	Sweet	Demineralized
Protein	Min. 11,0g	Min. 11,0g
Fat	Max. 1,5g	Max. 1,5g
Carbohydrate	70,0g	71,0g
Salt	Max. 2,0g	Max. 1,8g
Organoleptic parameters	Sweet	Demineralized
Taste, Smell and Flavor	Typical of sweet whey powder, without other aftertastes and smell	Slightly salty, typical of sweet whey powder, without other aftertastes and smell
Color	Uniform color, lightly yellow, bright creamy	
Consistency	Free flowing powder, uniform, it may be slight lumps easily crumbling	
Application	Bakery, Cookies, Desserts, Sauces, Soups, Ice Creams etc. Suitable for vegetarians	
Chemical-Physical parameters	Sweet	Demineralized
Moisture	Max. 4,0%	Max. 4,0%
Acidity pH	6,0 – 6,8	6,0 – 6,8
Ash	Max. 9,0%	Max. 5,0%
Lactose	Min 65,0%	Min. 65,0%
Disc	A, B	A, B
Phosphatase	negative	negative
Antibiotics	negative	negative

Microbiological parameters	Target value	Tolerance value
Total Plate Count (cfu/g)	<10.000	Max. 50.000
Molds and Yeasts in (cfu/g)	<100	Max. 100
Coliforms	<10/g	Max. 10/g
Salmonella	absence/25g	absence/25g
Listeria monocytogenes	absence/25g	absence/25g

\* Specification are for indicative purposes only and may differ from the actual product specification. - 2019 -