

Product description:

Whey Permeate powders are manufactured from fresh liquid sweet whey ultrafiltration, evaporation, crystallization and spray drying.

Custom code: 0404 10 02

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

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

Shelf life: 12-24 month from production date.

Nutritional value	
Protein %	MAX. 5,0
Fat %	Max. 1,50
Salt	
Organoleptic parameters	
Taste, Smell and Flavor	Slightly salty, milky, sweet
Color	Light creamy/yellow
Consistency	
Application	Whey Permeate powders can be used in bakery, snacks, beverages, ice creams, confectionery
Chemical-Physical parameters	
Moisture %	Max. 4,0
Acidity pH	6,0 – 6,7
Ash %	Max. 10
Lactose %	Min. 80
Disc	Max. B
Bulk density g/l	550 - 700
Microbiological parameters	
Total Plate Count (cfu/g)	Max. 50.000
Molds and Yeasts in (cfu/g)	Max. 100
Coliforms	
Salmonella	absent
Listeria monocytogenes	absent