

ACID WHEY POWDER

Note: This is a standard product specification. Variations to the standard are available upon request.

PRODUCT DEFINITION:

Acid Whey Powder is obtained by drying fresh whey (derived during the manufacture of cheeses, i.e., cottage and Ricotta), 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.

TYPICAL COMPOSITIONAL RANGE¹:

	%
• Protein ²	11.0- 13.5
• Lactose	61.0- 70.0
• Fat ³	0.5- 1.5
• Ash	9.8- 12.3
• Moisture	3.5- 5.0

MICROBIOLOGICAL ANALYSIS:

• Standard Plate Count ³	≤30,000/g
• Coliform ³	≤10/g
• Salmonella	negative by test
• Listeria	negative by test
• Coagulase-positive Staphylococci	negative by test

OTHER CHARACTERISTICS:

• Scorched Particle Content ²	7.5 - 15.0 mg
• Titratable Acidity ⁴	0.35 - 0.44%
• Color ³	Off white to cream
• Flavor ³	Normal whey flavor; slightly acid