

## **SPECIFICATION**

### **SWEET WHEY POWDER**

<b>Describe</b>	Whey powder produced by the spray from pasteurized whey
<b>Ingredients</b>	Whey liquid or concentrated arising from the manufacture of cheese ripening.
<b>Intended</b>	As an intermediate product for the food industry.

#### **1. Organoleptic properties**

<b>Indicators</b>	<b>Description</b>
<b>Colour</b>	White – light cream to yellow, uniform.
<b>Apperance</b>	Free-flowing powder, uniform, without lumps palpable to the touch lactose crystals.
<b>Taste and smell</b>	Sweetish-salty slightly sour characteristic of the product, without foreign tastes

#### **2. Physical and chemical properties**

<b>Parameters</b>	<b>Value</b>
<b>Moisture,%</b>	≤ 4,0 %
<b>Fat,%</b>	max 1,5 %
<b>pH</b>	> 5,9
<b>Protein %</b>	min. 11 %
<b>Ash, %</b>	9% +-1
<b>Lactose, %</b>	min. 70 %

#### **3. Microbiological Properties**

<b>Parameters</b>	<b>Value</b>
<b>Ogólna liczba drobnoustrojów</b>	max. 50.000/g
<b>Listeria monocytogenes</b>	absent in 25 g
<b>Coliforms in 1g</b>	absent/0,1g
<b>Enterobacteriaceae</b>	absent/0,1g
<b>Salmonella</b>	absent/ 25g
<b>E.coli</b>	absent/ 1g
<b>Staphylococcus aureus w 1 g</b>	m = 10 M = 100

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	$c = 2, n = 5$
<b>Enterokoki w 1g</b>	$m = 100$ $M = 1000$ $c = 1, n = 5$
<b>Molds / Yeasts in 1g</b>	$m = 10 / 10$ $M = 10 / 50$ $c = 1, n = 5$

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