

Product description

Description	Fresh whey from mozzarella production.
Consistency	Liquid, light viscous
Smell	Typical, no off-smell
Taste	Slightly sweet and typical
Appearance	Yellow to green colour

Physical chemical analysis

Dry matter	23 – 34 %
PH-content	5,9 – 6,3
Antibiotics	neg.
Fat content	≤0,5 %

Microbiological chemical analysis

TVC	<300.000 / ml
Coliforms	< 10 / ml
E. coli	<1 / ml
Salmonella	n. n / 25 ml
Listeria monocytogenes	n. n / 25 ml

Nutritional analysis (approximately per 100g)

Energy value	111 kcal - 470 kJ
Protein in g	3,9
Fat in g	0,3
Of wich saturates in g	0,195
Carbohydrate in g	23,1
Of wich sugar in g	23,1
Fibre in g	< 1
Salt in g	0,33
Sodium in g	0,13

Other specs

Information	Semi-finished product
Transport	Loose in bulk
Transport temperature	≤10°C

Our certificates



Formulated
 Magdalena Wietecha
 mwietecha@foodcom.pl
 +48 512 860 140

Approved by
 Mateusz Augustyniak
 maugustyniak@foodcom.pl
 +48 22 652 36 59