

## **DEMINERALIZED SWEET POWDER**

Specification code DWP/8/WP Date

30/07/2021

Product description		Physical chemical analysis	
Description	Liquid whey subject to the process nanofiltration and then spray drying.	Water content	Max. 4,0%
Taste and smell Typical, without any foreign flavors and additional smell.		Fat content	Max. 1,5 %
Appearance	Loose powder, uniform, slight caking is allowed, easily crumbling.	рН	6,0 - 8,0
Color	Slight creamy and yellow color.	Protein content	Min. 11,0%
Nutritional analysis (approximately per 100g)		Microbiological analysis	
Energy	1696 kJ / 399 kcal	Coagulase Positive Staphylococci	0/25g
Carbohydrate	Max. 82 %	Antibiotics	Absent
Ash content	Max. 2,5 %	Salmonella cfu /25g	0/25 g
Solubility Ind	ex Max. 1 ml.	Listeria monocy- togenes	0/25 g
Others specs		Our certificates	
Allergens	Milk and products thereof (including lactose)		
GMO	The product does not contain and has not been produced from genetically modified organisms.	BR©S Agents and Brokers CERTIFICATIO	17.5
Storage	Keep in cool and dry place, protected from the sun		
		Formulated	Izabella Kędzierska

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