

Product description

Ingredients	Concentrated cheese whey, enzyme by using ultrafiltration, hydrolysis and spray drying
Appearance	Color light yellow or yellowish
Texture	Easily flowing powder, absence of lumps
Taste/smell	Mild, characteristic whey powder

Microbiological analysis

Total plate count (+30° C)	< 50 000 pmy/g
Salmonella spp	Negative / 25 g
Yeasts and moulds	< 100
Coliforms (+30° C)	< 10

Physical chemical analysis

Property	Target value	Specification limits (%)
Protein from total matter	80 %	78,5 – 81,5 %
Carbohydrate	7 %	5,5 – 8,5 %
Fat	6 %	4,5 - 7,5 %
of which saturated fats	5 %	
Minerals	3 %	
pH	6,0 – 6,5	
Lactose	0,05 %	< 0,1 %
Dry matter	96 %	> 93,5 %
Moisture	4 %	< 6,5 %
Protein from dry matter	83 %	81,8 – 84,9 %

Others specs

Package	Big bags
Storage	Cool and dry, properly sealed and closed package
Allergens	Concentrated cheese whey (milk)

Our certificates

