

Whey Powder

Product Definition

A spray-dried, non-hygroscopic sweet whey made from Provolone and Mozzarella Cheese. It is a free-flowing, creamy-white, whey powder, which exhibits a typically sweet, clean flavor. No additives or neutralizers.

<u>Compositional</u>	<u>Typical</u>	<u>Specification</u>
Protein (N x 6.38)	12.00%	11% Minimum
Fat	0.75%	1.5% Maximum
Ash	7.75%	9% Maximum
Moisture	4.00	5% Maximum
Titrateable Acidity (10%)	0.12%	.16% Maximum
PH	5.8	5.6 Minimum
Sediment (25 g)	A-Pad/<7.5 mg	B-Pad/15.0 Maximum
Color	Cream-white	Cream-white

Microbiological

E. Coliform/g	Negative	Negative
Inhibitory Substance	Negative	Negative
Salmonella	Negative	Negative
Coliform/g	<1	<10
Standard Plate Count	<5000	<30000
Yeast and Mold/g	<10	<100/g max

Nutritional Information

(Mean/100g)	Typical
Calories	350
Calories from fat	9
Saturated Fat (%)	0.95
Cholesterol (mg)	25.6
Total Carbohydrate (g)	73.4
Calcium (mg)	671
Vitamin A (IU)	<50

Ingredient Statement

"Sweet Whey Powder, Grade A"

Product Applications and Functionally

Bakery products, processed cheese food, frozen desserts, salad dressing, confections, sauces/gravies, meat products, snack foods.

Packaging an Storage Information

- **Multiwall Kraft bags [25-kg(55-pound)] ~~and (40-pound)~~ with polyethylene inner liner or other approved closed container, 2200-pound totes approximately.**
- **Product should be stored and shipped in a cool, dry environment with temperatures below 80 F and relative humidity below 65%. Stocks should be rotated and utilized within 6 months - 1 year.**

Product Approvals

**United States Public Health (USPH)
United States Department of Agriculture
State of New Mexico, Dairy Plant License**

**-Grade "A"
-Extra Grade
-Edible**