

Specification code **DWP/11/WP/E**Date **12/12/2024**

Product description

Description	Demineralized sweet whey powder is made from pasteurised sweet whey from cheese production, by modern technologies and spray drying.
Application of using	For use as an ingredient in other foods.
Taste and smell	Free from non-whey flavours and odours.
Appearance	Free flowing powder, uniform color, lightly pale cream, occasional lumps which beak up under slight pressure are allowed.

Physical chemical analysis

Water content	max 3,0 %
Fat content	max 1,5 %
Protein content	min 12,0 %
Lactose	min 80,0%
pH	max 7,0%
Scorched particles	min A

Microbiological analysis

Total count	<10000 cfu/g
Enterobacteriaceae	<10 cfu/g
Mould and yeasts	<100 cfu/g
Salmonella	Not detected

Others specs

Allergens	Milk and products thereof (including lactose).
GMO	The product does not contain and has not been produced from genetically modified organisms.
Packaging	Small bags/Big Bags
Storage	Store in clean, cool and dry conditions.

Our certificates

