

DEMINERALIZED WHEY POWDER

DESCRIPTION: Product obtained by drying a whey concentrate subjected to demineralization

PACKING: Product is packed per 25 kgs net in multiply paper bags with polyethylene liner inside heat sealed or per 1000 kgs net in polypropylene big bags

PHYSICAL AND CHEMICAL PROPERTIES

PROTEIN:	min. 11%
LACTOSE:	min. 70%
FAT:	max. 1.5%
MOISTURE:	max. 4%
pH:	min. 6.0
SCORCHED PARTICLES (DISCS):	A or B
ASH:	max. 5.4%
SOLUBILITY INDEX:	max. 1 ml

MICROBIOLOGICAL PROPERTIES

TOTAL PLATE COUNT:	max. 10.000/g
COLIFORMS:	max. 10/g
ENTEROBACTERIACEAE:	max. 10/g
YEAST & MOULDS:	max. 50/g
SALMONELLA:	absent in 25g
LISTERIA MONOCYTOGENES:	absent in 25g
ANTIBIOTICS & INHIBITORS:	absent

ORGANOLEPTIC PROPERTIES

COLOUR:	uniform cream
TASTE, SMELL:	typical, slightly sweet
CONSISTENCY:	powder
