

NEUTRALIZED ACID WHEY POWDER

DESCRIPTION: Product obtained by spray drying of acid liquid whey

PACKING: Product is packed per 25 kgs net in multiply paper bags with polyethylene liner inside heat sealed or per ca.1200 kgs net in polypropylene big bags

PHYSICAL AND CHEMICAL PROPERTIES

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|-----------------------------|-----------|
| PROTEIN: | min. 6% |
| LACTOSE: | min. 65% |
| FAT: | max. 1.5% |
| MOISTURE: | max. 4% |
| pH: | min. 5.2 |
| SCORCHED PARTICLES (DISCS): | A or B |
| ASH: | max. 15% |
| SOLUBILITY INDEX: | max. 7 ml |

MICROBIOLOGICAL PROPERTIES

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|---------------------------|---------------|
| TOTAL PLATE COUNT: | max. 20.000/g |
| COLIFORMS: | max. 10/g |
| ENTEROBACTERIACEAE: | max. 10/g |
| E.COLI: | absent in 1g |
| YEAST & MOULDS: | max. 50/g |
| SALMONELLA: | absent in 25g |
| LISTERIA MONOCYTOGENES: | absent in 25g |
| ANTIBIOTICS & INHIBITORS: | absent |

ORGANOLEPTIC PROPERTIES

| | |
|---------------|------------------------------------|
| COLOUR: | light creamy to intensively creamy |
| TASTE, SMELL: | typical, fresh |
| CONSISTENCY: | powder |
