

WHEY PERMEATE POWDER

DESCRIPTION: Product obtained by spray drying of whey permeate after ultrafiltration obtained from sweet cheese production

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

PHYSICAL AND CHEMICAL PROPERTIES

PROTEIN:	2% - 8%
LACTOSE:	ca. 80%
FAT:	max. 1%
MOISTURE:	max. 4%
pH:	5.6 – 6.5
SCORCHED PARTICLES (DISCS):	A or B
ASH:	max. 8.5%
SOLUBILITY INDEX:	max. 0.5 ml

MICROBIOLOGICAL PROPERTIES

TOTAL PLATE COUNT:	max. 50.000/g
COLIFORMS:	max. 10 in 1g
ENTEROBACTERIACEAE:	max. 10 in 1g
YEAST & MOULDS:	max. 50/g
SALMONELLA:	absent in 25g
LISTERIA MONOCYTOGENES:	absent in 25g
ANTIBIOTICS & INHIBITORS:	absent

ORGANOLEPTIC PROPERTIES

COLOUR:	homogenous, white creamy to yellow
TASTE, SMELL:	typical for permeate powder
CONSISTENCY:	powder
