



## DEPROTEINIZED WHEY PERMEATE - DARISWEET 200

Darisweet® 200 is a lower-protein blend of de-proteinized whey permeate, whey, and/or milk proteins formulated to substitute for whey powder in situations of cost or availability constraints. In certain applications, whey replacers may provide a reduced flavour contribution. This product is a low-hygroscopic particle that keeps the powders free-flowing and non-caking, with a particle size that enables quick reconstitution for wet mixes and good bulk density for dry mixes. It can be used to promote dairy flavour profiles in beverages, ice cream, seasoning blends, confectionery products, and margarine. In bakery applications, they promote browning, freshness, quality assurance and texture. Darisweet® 200 can often replace skim milk powder, either partially or totally.

Analysis	Method	Unit	Lower Limit	Upper Limit
Fat	WQCL-301	%	0.20	1.50
Moisture	WQCL-601	%		5.00
pH	WQCL-700	%	5.40	6.40
Ash	WQCL-702	%	7.00	9.50
Sediment	WQCL-604			
Coliform	WMCL-200	CFU/g		10
SPC	WMCL-201	CFU/g		50000
S. aureus	WMCL-202			50
Yeast & Mold	WMCL-203	CFU/g		100
Salmonella	MFHPB-20			
Protein	WWQL-402	%	2.50	7.00
Calc Lactose / dry matter		%		