



DEPROTEINIZED WHEY - LYNN PROTEINS

Deproteinized Whey is the product which results from the removal of sufficient protein from whey such that the finished dry product contains greater than 80% Lactose. Deproteinized Whey is produced from Sweet Dairy Whey by means of ultrafiltration.

Analytical Information	Typical	Min/Max
Protein	3.6%	2.0% minimum
Moisture	4.5 +/- 0.2%	5.0% maximum
Lactose (by difference)	80 +/- 1.0%	79% minimum
Fat	0.2%	1.0% maximum
pH (10% solution)	6.0	5.5 – 6.5
Titratable Acidity (6.5g to 100.0 ml water)	0.12	0.16 maximum
Ash	9.3 +/- 1.0%	11.0% maximum
Scorched particles	7.5 mg	15.0 mg maximum
Salmonella	negative	negative
Standard Plate Count	10,000/gram	50,000/gram maximum
Coliform	<10/gram	10/gram maximum
Flavour	Clean, with no objectionable off-flavour	

Uses Bakery
Dry Mixes
Snack Foods

Advantages Economical whey and lactose replacer
Nonhygroscopic

Storage
Dried dairy products can absorb odors and moisture. Therefore, adequate protection is essential. Shelf life will be enhanced through ideal storage conditions. These include temperatures below 25°C, relative humidity below 65%, and an odor free environment. Avoid less than ideal storage conditions. Stocks should be used in rotation.

Packaging Net weight 25kg