



SAPUTO WHEY POWDER

DESCRIPTION: A light cream coloured powder, free from lumps. Made from low acid cheese wheys such as Swiss cheese, low acid Cheddar or Mozzarella cheese. The product has a typical whey flavour, free of any off flavours, odours or foreign material.

SPECIFICATIONS

CHEMICAL AND PHYSICAL INFORMATION:

Description	Specification	Typical	Methods
Fat	>1.2%		Mojonnier
Lactose (dry basis)		70%	By Difference
Moisture	≤5.0%		Oven, 100°C 5 hrs
Protein (as is)	11.0-13.0%		Kjeldahl (TN x 6.38)
Sediment	15.0mg		Sediment Disc
Titrateable acidity:	0.16%		TA

MICROBIOLOGICAL:

Description	Specification	Typical	Methods
Coliform:	≤10/g		Petri-film
Salmonella:	Negative		MFHPB-20
Total Plate Count:	≤ 50,000cfu/g		Standard method for dairy

PACKAGING

Net product weight – 25kg. multi-layer paper bags with polyethylene lining.

STORAGE AND HANDLING

Keep in clean, cool, dry storage. Avoid direct sunlight. Optimum 16-21°C

SHELF LIFE

12 months – under recommended storage conditions