



DEPROTEINIZED WHEY BONGARDS

DESCRIPTION

Deproteinized Whey is the product produced by removing a portion of the protein from sweet dairy through ultrafiltration to produce a finished dry product with greater than 80% carbohydrate.

COMPOSITION

	<u>TYPICAL ANALYSIS</u>	<u>SPECIFICATION</u>
Protein	3.6%	2.0% Minimum
Fat	0.2%	1.0% Maximum
Ash	8.4%	9.2% Maximum
Moisture	4.5%	5.0% Maximum
pH (10% solution)	6.0	5.5 – 6.5
Carbohydrate*	83.0%	80.0% Minimum
(Lactose)	78.0%	74.0% minimum**
Titrateable Acidity (6.5g to 93.5 ml water)	0.12	0.16 Maximum

*Carbohydrates include lactose and other sugars.

**Lactose testing by HPLC 10 gram sample.

MICROBIAL ANALYSIS

Standard Plate Count	30,000 /gram Maximum
Salmonella	Negative
Coliform	10/gram Maximum

OTHER CHARACTERISTICS

Scorched Particles	Disc A (7.5 mg)	Disc B (15.0 mg) Max
Flavour	Clean, with no objectionable off-flavour	

STORAGE AND SHIPPING

Actual shelf life of Deproteinized whey will vary based on storage temperature. Under dry storage conditions, at room temperature under 80F, typical shelf life up to 12 months. Freezing could also shorten the shelf life.

PACKAGING:

Multi-wall kraft paper bags with high density laminated polyethylene liner. Heated sealed. Net product weight: 25kg