



“CHEDDAR” DEPROTEINIZED WHEY (DRIED WHEY SOLUBLES)

DESCRIPTION

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. It is an economical whey and lactose replacer and is Non-Hygroscopic.

<u>ANALYSIS</u>	<u>SPECIFICATION</u>	<u>MAX/MIN</u>
Protein	3.6%	2.0% Minimum
Moisture	4.5 ± 0.2%	5.0% Maximum
Lactose (by difference)	80.0 ± 1.0%	79% Minimum
Fat	0.2%	1.0% Maximum
pH (10% solution)	6.0	5.5 – 6.5
Titratable Acidity (6.5g/100mL)	0.12	0.16 Maximum
Ash	9.3 ± 1.0%	11.0% Maximum
Scorched Particles	7.5mg	15.0mg Maximum
Salmonella	Negative	Negative
Standard Plate Count	10,000/g	50,000/g Maximum
Coliform	<10/g	10/g Maximum

FLAVOUR

Clean with no objectionable off-flavour.

STORAGE

Dried dairy products can absorb odours and moisture. Therefore, adequate protection is essential. Shelf life will be enhanced through ideal storage conditions which include temperatures below 25°C, relative humidity below 65%, and an odour free environment. Avoid less than ideal storage conditions. Stocks should be used in rotation, preferably within 12 months.