

## **“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
Titrateable 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.