

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.

<u>Composition</u>	<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**
Titratable Acidity (6.5 g 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 80°F, 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