

Deproteinized Whey - Lynn Proteins

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.

<u>Analytical Information</u>	<u>Typical</u>	<u>Minimum/Maximum</u>
Protein	3.6%	2.0% Minimum
Moisture	4.5 +/- 0.2%	5.0% Maximum
Lactose (by difference)	80 +/- 1.0%	79% Minimum
Fat	0.2%	1.0% Maximum
pH (10% solution)	6.0	5.5 – 6.5
Titrateable Acidity (6.5 g to 100.0 ml water)	0.12	0.16 Maximum
Ash	9.3 +/- 1.0%	11.0% Maximum
Scorched particles	7.5 mg	15.0 mg Maximum
Salmonella	Negative	Negative
Standard Plate Count	10,000/gram	50,000/gram Maximum
Coliform	< 10/gram	10/gram Maximum
Flavour	Clean, with no objectionable off-flavour	

Uses: Bakery
Dry Mixes
Snack Foods

Advantages: Economical whey and lactose replacer
Nonhygroscopic



Storage:

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

Packaging: Net weight 25 kg