

## Dried Whey Solubles Lactalis

### Description:

Dried whey solubles is obtained by removing whey protein from pasteurized Italian whey cheese whey by ultrafiltration.

### Chemical Specifications:

|                      |                 |
|----------------------|-----------------|
| Lactose              | > 80.0%         |
| Protein (N x 6.38)   | 4.5% (+/- 1.5%) |
| Mineral content      | > 10%           |
| Milk Fat             | < 1.5%          |
| Salt                 | 2.0-4.0%        |
| Moisture             | < 5.0%          |
| pH of a 10% Solution | 5.8-6.2         |

### Microbial Specifications:

|                      |                  |
|----------------------|------------------|
| Coliform             | < 100/g          |
| Standard Plate Count | < 50,000/g       |
| Yeast                | < 100/g          |
| Mold                 | < 100/g          |
| Listeria             | Negative to test |
| Salmonella (375/g)   | Negative to test |



### **Physical Specifications:**

|                    |                                  |
|--------------------|----------------------------------|
| Color              | White to creamy, slightly yellow |
| Taste and flavor   | Slightly milky                   |
| Scorched Particles | Disc A/B                         |

### **Packaging and Shelf Life:**

50lb bags to transition to 55lb bags and 1 metric tonne totes

Shelf life: 365 days

Pack Temperature: 50-90°F

Storage Temperature: 50-90°F

Country of Origin: USA

Kosher product