

Deproteinized Whey Powder

Saputo

Description:

Deproteinized Whey Powder is produced by removal of whey protein from sweet dairy whey by ultrafiltration, followed by concentration and spray drying to product a free flowing, non-hygroscopic powder.

Analytical:

Moisture	5.0% Max
Fat	1.0% Max
Protein	2.0% Min
Ash	9.0% Max
Carbohydrates	80.0% Min
pH (10% solution)	6.0 – 6.5

Physical Analysis:

Scorched Particles	Disc B (15.0mg) max
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Storage:

Product should not be exposed to direct strong odors. Product should be maintained between 50° to 70° F (10° to 21°C) at less than 65% Relative Humidity to achieve maximum shelf life.

Shelf life is 24 months from date of manufacture when maintained under optimal storage conditions.

Packaging:

Available in 25kg bags