

Sweet Whey Powder

Description

Sweet whey powder has been produced during pasteurizing and spray drying of sweet cheese whey (derived from the manufacture of cheeses such as Cheddar, Mozzarella etc.).

Properties

- Fine particle
- Free flowing powder
- Free of lumps
- Homogenous
- Excellent dispersibility
- High lactose content

Applications

1. Dairy drinks
2. Bakery
3. Snacks
4. Confectionary
5. Frozen desserts
6. Sweetened condensed milk
7. Chocolates
8. Biscuits

Chemical Specifications

Parameter	Limit Value	Test Method
Moisture	Max 5%	ISO 5537- IDF 26
Fat	1-3%	ISO 23318- IDF 249
Protein	Max 12%	ISO 8968-1- IDF 20-1
pH	5.1-6.7	10% Solution
Lactose	Min 70%	ISO 22662:2024- IDF 198
Titratable Acidity	7-15°D	ISO 6091- IDF 86
Ash	6-10%	AOAC 930.30-1930
Scorched Particle	Disc A*	ISO 5739- IDF 107

*7.5 mg in 25 g

Packaging

Multiwall Kraft bags with polyethylene inner liner or another approved closed container.

Storage and Handling

Store in the original sealed packing in ambient condition (under 25°C and maximum RH of 75%) without exposure to direct sunlight and away from moisture in a hygienic environment.

Shelf Life

24 months if kept under the prescribed storage conditions.

Microbiological Specifications

Parameter	Limit Value	Test Method
Mesophilic Total count	Max 10 ⁵ CFU/g	ISO 4833-1
Coliform	Max 10 CFU/g	ISO 4832
Salmonella	Negative	ISO 6579-1
Yeast & Molds	Max 100 CFU/g	ISO 6611- IDF 94
E. coli	Negative	ISO 11866-2

Contaminations Specifications

Parameter	Limit Value	Test Method
Lead	Max 2.5 ppm	AOAC 999.11
Arsenic	Max 0.1 ppm	ISO 11212-1:1997
Cadmium	Max 1.5 ppm	AOAC 999.11
Mercury	Max 1 ppm	ISO 11212-2:1997

Labelling

Labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1; 1985 (Rev. 1-1991)), the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206; 1999) and the relevant labelling section of Codex commodity standards for individual milk products

Allergens

Milk and milk Products thereof (including Lactose)

GMO

Not submitted to the EU regulations n° 1829/2003 and 1830/2003 relating to Genetically Modified (GM) food and feed

Nutritional Information

Parameter	Content (per 100g)
Energy	346.5 Kcal (1449.756KJ)
Protein	9 g
Carbohydrate	72 g
Fat	2.5 g