



WHEY PERMEATE

Code 17537d
v.1.06

Product description:

Whey permeate, food grade

This whey permeate is a derivative of the whey protein concentrate production, ultimately coming from fresh cow milk. The product is ultra-filtrated and dried by spray drying.

Analysis:

Chemical and physical:

Proteins	3,5 %	±	2,0 %
Lactose	85,0 %	±	4,0 %
Ash	7,0 %	±	2,0 %
Free water	max. 4,0 %		
Fat	max. 1,0 %		
Solubility index	0.10 ml		
Sediment	1.00 (average)		
Purity	max. disc B		

Micro biology:

Standard plate count	< 10.000 /gr
Coliforms	max. 10 /gr
Staphylococcus Aureus	negative /gr
Yeast and moulds	< 50 /gr
Salmonella	negative /500 gr

Uses:

Supplementary ingredient for food products, as replacer of fullcream milkpowder, wheypowder and/or lactose, used as filler and also as flavour enhancer.

Packing:

Multiply polylined paper bags of 25 kilos net

Storage:

Preferably store in its original packing, in a dry and cool warehouse, protected from light and humidity. Rotation of stock is recommended.

Safety data:

No health hazards should exist, subject to normal standards of personal hygiene. No special instructions for first aid and no special precautions are necessary. Detailed information available upon request.

Note:

Preparation and publication of this information has been done with all possible care. It is advised, however, that users convince themselves of the convenience to incorporate this product in their manufacturing process.

This data is for information purposes only and may change without notice.

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