

# WHEY POWDER

## GENERAL DESCRIPTION

Whey is a product highly soluble powder obtained by spray of sweet whey from the cheese. The remaining liquid rich in vitamins, minerals, lactose and proteins caseinicos is processed and spray drying. The whey powder Hygroscopic provides functional benefits, economic replacement for a portion of non-fat milk departed.

### Chemical Analysis

protein	: 11 % - 14%
moisture	: 4.5 % Max
Minerals	: 7.5 % Min.
Solubility Index	: 1.0 ml Max.
Fats	: 1.5 % Max.
lactose	: 65.0 % Min.
acidity	: 0.16 Max

### Microbiological Analysis

Aerobic mesophilic viable	: 30.000/g Max.
Salmonella	: absence /25g
Staph. coagulase-positive	: absence
Coliform	: <10
Yeasts and molds	: <10

### Sensory Analysis

Color: White to cream

Odor: Characteristic

Taste: Characteristic whey normal

### Applications

Is used as an ingredient for milk beverages such as milk solids extender. In bread and biscuits.

### Packing

Laminated polyethylene inner bag of 100 microns completely sealed and multilayered kraft paper bag with moisture barrier. Net weight 25 kg product.

### Storage and Handling

Store in a cool dry place at temperatures below 20 ° C and a relative humidity less than 65%. Opening the bag to be taken care to seal the polyethylene packaging to prevent moisture pickup. The shelf life is at least 18 months.

