

DEMINEALIZED WHEY 40%

GENERAL DESCRIPTION

Also known as Dairy Whey with mineral reduction is obtained by removing a portion of the mineral (ash) of whey pasteurization. Is a non-hygroscopic powder produced by spraying high solubility.

Chemical Analysis

protein	: 11 % -14%
moisture	: 4.0 % Max
Minerals	: 1.0 % Min.
Solubility Index:	<0.1 ml
Fats	: 1.8 % Max.
lactose	: 70.0 % Min.
acidity	: 0.15 Max.

Microbiological Analysis

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

Sensory Analysis

Appearance: fine homogeneous powder.

Color: From dark cream cream

Odor: Characteristic

Taste: the less salty whey

Applications

For dairy products, bakery, confectionery and other food and food products (including infant formula) as:

- An economical source of milk solids
- An alternative to powdered sweet whey, mineral content / ash when low and high lactose content is desired for reasons nutritional or taste.
- An alternative to lactose, when a moderate protein content provides added nutritional or functional advantages.

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 25 ° 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 12 months.



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