

DEPROTEINIZED WHEY AND / OR PERMEATE

GENERAL DESCRIPTION

Whey is a powdered soluble product, a carbohydrate source due to its high content of lactose. Also defined as a source of milk solids which is obtained by removing the protein and some minerals and lactose from whey.

Chemical Analysis

protein	: 4.00 % Max.
moisture	: 5.0 % Max
Minerals	: 9.2 %Max
Solubility index:	<1.25 ml
Fats	: 1.0 % Max.
lactose	: 82.0 % Min.
acidity	: 0.16 % 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: Free Flowing Powder
 Color: White to cream
 Odor: Characteristic
 Taste: Salty, slightly sweet

Nutritional Information

calcium	: 800 mg/100g
phosphorus	: 600 mg/100g
sodium	: 1000 mg/100g
magnesium	: 180 mg/100g

Applications

These products have features such as lactose and protein source in the baking industry and derivatives Da Coffee appearance crust bakery products and derivatives, improves the appearance of color, flavor and texture of the final product. It is used for making ice cream, confectionery, chocolates, yogurt and bakery.

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.

