



DAVISCO

FOODS INTERNATIONAL, INC.®



## CS Whey Powder

### Product Description

CS Whey Powder is a light colored powder. It is manufactured from fresh sweet dairy whey under controlled processing conditions. The product has slightly lower protein than traditional Sweet Dairy Whey powder.

### Product Applications

CS Whey Powder can be used as a partial replacement for Sweet Dairy Whey for cost savings in many applications.

<u>Analysis*</u>	<u>Specification</u>	<u>Typical Range</u>	<u>Test Method</u>
Moisture (%)	5.0 max.	4.5 ± 0.5	Karl Fischer USP <921>
Total Protein (N x 6.38) (%)	7.0 min.	8.0 ± 1.0	Leco Combustion AOAC 990.03
Fat (%)	2.0 max.	1.0 ± 0.5	Mojonnier AOAC 989.05
Ash (%)	10.5 max.	9.5 ± 1.0	Residue on Ignition AOAC 930.30
Lactose (%)	70.0 min.	74.0 ± 2.0	By Difference AOAC 986.25
pH	5.9 – 6.5	6.1 ± 0.2	10% Sol. @ 20°C AOAC 945.27
Scorched Particles	15mg/25g max.	7.5mg	ADPI, AOAC 952.21

<u>Microbiological Profile</u>	<u>Specification</u>	<u>Typical Range</u>	<u>Test Method</u>
Standard Plate Count	<10,000/g	<2,500	FDA/BAM, AOAC 966.23
Coliform	<10/g	<10	FDA/BAM, AOAC 996.02
<i>E. coli</i> (MPN)	Negative/g	Negative	FDA/BAM, AOAC 966.23
Yeast & Mold	50/g max.	≤10	FDA/BAM
Coag. Pos. Staph (MPN)	<10/g	<10	FDA/BAM, AOAC 966.23
Salmonella sp. (4x375g)	Negative/1500 g	Negative	FDA/BAM, ELISA AOAC 2004.03
Listeria sp.	Negative/25 g	Negative	FDA/BAM, ELISA AOAC 999.06

\* All results reported on “AS IS” basis except where noted.

### Storage and Packaging

Dried dairy products can absorb odors and moisture and adequate protection is essential. Shelf life is 3 years from the manufacture date in original packaging when stored under ideal conditions including temperatures below 25°C., relative humidity below 65%, and an odor free environment. Avoid less than ideal storage conditions.

Packaged in Kraft multiwall bags incorporating a polyethylene bag liner, individually closed.

Net wt: 25 Kg. Bag

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