



DAVISCO
FOODS INTERNATIONAL, INC.®

Premium Deproteinized Whey

Product Description

Premium Deproteinized Whey is a light colored powder. It is manufactured from fresh sweet dairy whey under controlled processing conditions.

Product Applications

Premium Deproteinized Whey can be used as an excellent replacement for sweet dairy whey.

<u>Analysis*</u>	<u>Specification</u>	<u>Typical Range</u>	<u>Test Method</u>
Moisture (%)	5.0 max.	4.7 ± 0.2	Karl Fisher
Total Protein (N x 6.38) (%)	5.5 min.	7.0 ± 0.6	Leco Combustion
Fat (%)	1.5 max.	0.9 ± 0.3	Mojonnier
Ash (%)	11.0 max.	10.1 ± 0.4	Residue on Ignition
Lactose (%)	74.5 – 81.5	77.0 ± 1.0	By Difference
pH	5.8 – 6.5	6.2 ± 0.1	10% Sol. @ 20°C.
Scorched Particles	15mg/25g max.	7.5mg	ADPI

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

* All results reported on “AS IS” basis.

** Standard Methods for the Examination of Dairy Products, 16th Edition.

Storage and Packaging

Dried dairy products can absorb odors and moisture. Therefore, adequate protection is essential. Shelf life will be enhanced through ideal storage conditions which include 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 Kgs

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