

## DEPROTEINIZED WHEY

**Description** Deproteinized whey is the product produced when you remove sufficient protein from whey so that the finished dry product contains greater than 80% Lactose. Deproteinized whey is produced from Sweet Dairy Whey by means of Ultrafiltration.

<b>Analysis</b>	<b>Specification</b>
Protein	3.6%
Moisture	4.5%
Carbohydrate	83.0%
Fat	0.2%
PH (6.5% Solution)	6.0
Titrateable Acidity (6.5g to 93.5 ml water)	0.12
Ash	8.4%
Scorched Particles	Disc B (15.0 mg) max
Flavor	Clean, with no objectionable off-flavor
Salmonella	Negative
Standard Plate Count	< 10,000/gram
Coliform	< 10/gram

**Storage** Actual shelf life of extra grade deproteinized whey will vary, based on actual storage temperature. Under dry storage conditions, at room temperature under 80°F (27°C), you can expect a shelf life of up to 12 months. Freezing could also shorten the shelf life.

**Packaging** 25 kg Kraft bag with poly liner

specification

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchasers, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Research and Development Department may be available to assist purchasers in adopting our products to their needs and to the circumstances prevailing in purchaser's business.

P.O. Box 8188  
Missoula, MT 59807

Tel 406.542.7373  
Fax 406.542.7377  
Toll Free 800.DRY.MILK

[www.themilkywhey.com](http://www.themilkywhey.com)