

Whey Powder



THE MILKY WHEY, Inc.

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DESCRIPTION

This product is a free flowing, non-hygroscopic food grade powder manufactured by drying cheese whey.

COMPOSITION/TYPICAL ANALYSIS

ATTRIBUTE	TYPICAL
Protein	11% Min
Fat	1.5% Max
Moisture	5% Max
pH	5.50 - 6.60
Ash	7% - 14%
Titrateable Acidity	0.16 g/L

MICROBIOLOGICAL STANDARDS

ATTRIBUTE	TYPICAL
Standard Plate Count	≤ 30,000
Coliform	< 10/g
E. Coliform	< 10/g
Yeast & Mold	< 100 CFU/g
Staphylococci	Negative
Salmonella	Negative (375 g)
Listeria	Negative

All procedures and methods followed for the testing and examination of product are AOAC and Standard Methods approved.

INGREDIENTS:

Dried Whey (from Milk)

STORAGE:

Product should be stored below 80° and relative humidity below 65%.

SHELF LIFE:

Ambient Shelf Life: recommended to use within 365 days of manufacture.

ALLERGEN:

Contains Milk

PACKAGING:

Multi-wall kraft bags with polyethylene liner.

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

specification

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