SWEET DAIRY WHEY
(REDUCED MINERALS WHEY)

PRODUCT DESCRIPTION

Sweet dairy whey with 90% of the minerals removed. This process yields a product with a bland, slightly sweet and essentially salt-free taste. It is very soluble thus making it a good protein source for beverages. Processing conditions are designed to minimize damage to the highly nutritious whey proteins. The low mineral content permits tight controls on the concentration of various minerals in special dietary products. Benzoyl peroxide is not used in the manufacture of this product.

FUNCTIONALITY

The electrodialysis process used to produce our sweet dairy whey reduces the mineral content, providing a product free of salty flavor. It is an ideal dairy ingredient for formulating controlled mineral or reduced salt dietary products. remains heat stable* during retort and aseptic processing conditions. A blend of sweet dairy whey, NFDM, fat, and other minor ingredients will produce an infant formula with a nutritional profile comparable to human milk. A blend of sweet dairy whey and calcium caseinate can be used for special dietary products requiring low sodium and chloride, providing functionality similar to skim milk.

*Heat Stability Test Method: Prepare a 100 mls of an 8% Nutritek 900 solution. Adjust pH to 6.8 and rehydrate for one hour. Autoclave at 120°C for 10 minutes. Observe for no coagulated protein.

STORAGE CONDITIONS

Dry/ambient conditions are recommended. Store less than 75% relative humidity. Do not store under refrigeration.

RE-EVALUATION DATE

Twenty-four months from date of manufacture.

PHYSICAL CHARACTERISTICS

Appearance .....Free from lumps that do not break up under slight pressure

Flavor.....Free from any foreign flavors and odors

Allergen classification...Dairy Product – contains whey proteins and lactose.

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TECHNICAL DATA

Ingredient Listing: Reduced Minerals Whey (milk)

physical & chemical /	typical /	specification
Protein (Nx6.38)%	13.0	12.0 (min)
Moisture %	4.8	5.0 (max)
Fat %	1.4	1.5 (max)
Minerals %	1.2	1.3 (max)
pH (10% solution)		6.4 - 7.2
Scorched Particles	7.5mg/25g	15.0 mg/25g
Lactose %	79.6	
Heavy Metals – ppm		10 (max)

microbiological standards		
std. plate count cfu/g	1,000	10,000 (max)
coliform count - cfu/g	<10	10 (max)
e. coli - cfu/g	negative	negative
yeast - cfu/g	<100	300 (max)
mold – cfu/g	<100	300 (max)
salmonella/750 g	negative	negative
e. sakazakii	negative	negative
staph aureus	negative	negative

Food Energy

K Cal/100g..... 380

Mineral Analysis	Typical
Calcium mg/100g	180
Chloride mg/100g	20
Magnesium mg/100g	70
Phosphorus mg/100g	170
Potassium mg/100g	270
Sodium mg/100g	20

Vitamin Analysis	T ypical
Vitamin A I.U./100g	20
Vitamin C mg/100g	1.00
Thiamine mg/100g	0.50
Riboflavin mg/100g	2.10
Niacin mg/100g	1.30

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