

LACTO FOODS SPECIFICATION SUMMARY

Product: White Whey Powder -1st Grade

Issue Status: 26.02.09 - 1

1.0 Product title:

White Whey Powder - 1st Grade

2.0 General Information:

Fresh whey from white/or coloured cheese is pasteurised, evaporated and pre-crystallised and then carefully spray dried to give a free-flowing white non-hygroscopic powder, which is white/off-white in colour and is free from lumps, except those which break up readily under pressure.

3.0 Chemical Analysis:

<u>Test</u>	<u>Typical (%w/w)</u>	<u>Standard (% w/w)</u>
Moisture (free)	2.5	3.0 max
Lactose	74.4	-
Total Protein (N x 6.38)	12.5	-
Fat	0.8	1.3 max
Ash	8.0	9.5 max
Chlorides	3.0	4.0 max

4.0 Physical Analysis:

pH (10% w/w aq.sol)	pH Meter	5.7	5.5
Bulk Density (g/ml)	IDF 134:1986	0.68	0.60 min
Solubility Index	ADPI	0.5 ml	1.5 ml max
Scorched Particles	ADPI	Disc A	Disc B or better
Flavour/Odour	Clean, free from off flavour and foreign odours		
Colour & Appearance	White/off-white, free flowing powder		

5.0 Microbiological Analysis:

Analysis (per g)	Typical
Total Count	<10,000
Enterobacteriaceae	Negative
Salmonella	Negative
Coagulase positive Staphylococci count	Negative
Yeast Count	<10

Mould Count	<10
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6.0 Nutritional Analysis per 100g:

Energy	1502 Kj 354 Kcal
Protein (N x 6.25)	12.2g
Carbohydrate	74.0g
-of which sugars	74.0g
Fat	1.0g
-of which saturates	0.6g
-of which monosaturates	0.2g
-of which polyunsaturates	Trace
Fibre	Nil
Sodium	1.1g

7.0 Packaging:

The standard pack is a multi-wall paper sack containing a sealed polythene liner.

Sack colour - Natural brown

Product description - Spray Dried First Grade Whey Powder - White

Net weight: 25kg

8.0 Storage & Handling:

The product should be kept in a cool, dry store. It should not be exposed to direct sunlight or strong odours. Containers should not be in contact with walls or floors. The maximum storage temperature is 25°C. Under these conditions, the product is at its best within 12 months from day of production. For product stored beyond 12 months it is recommended that product should be subject to periodic organoleptic reassessment.

Production code - Code format:

26 = Production day code: 001 = 1st Jan 365 = 31st Dec

A = Production site code

6 = Year (1996)

24 = Sequential Pallet No.

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 178/2002 of 28 January 2002 on general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (EU Food)

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 852/2004 of 29 April 2004 on the hygiene

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 853/2004 of 29 April 2004 laying down specific hygiene rules for food of animal origin.

Product will comply to other relevant legislation