



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 Fischer USP <921>
Total Protein (N x 6.38) (%)	4.5 min.	6.0 ± 1.0	Leco Combustion AOAC 990.03
Fat (%)	1.5 max.	0.9 ± 0.3	Mojonnier AOAC 989.05
Ash (%)	11.5 max.	9.8 ± 1.0	Residue on Ignition AOAC 930.30
Lactose (%)	76.0 min.	80.0 ± 1.5	By Difference AOAC 986.25
pH	5.8 - 6.5	6.2 ± 0.2	10% Sol. @ 20°C AOAC 945.27
Scorched Particles	15 mg/25g max.	7.5mg	ADPI, AOAC 952.21

<u>Microbiological Profile</u>	<u>Specification</u>	<u>Typical Range</u>	<u>Test Method</u>
Aerobic Plate Count	<10,000/g	<2,500	FDA/BAM, AOAC 966.23
Coliform	<10/g	<10	FDA/BAM, AOAC 996.02
<i>E. coli</i> (MPN)	Negative/g	Negative	FDA/BAM, AOAC 966.23
Yeast & Mold	50 /g max.	≤10	FDA/BAM
Coag. Pos. Staph	<10/g	<10	FDA/BAM, AOAC 966.23
Salmonella sp. (4x375g)	Negative/1500 g	Negative	FDA/BAM, ELISA AOAC 2004.03
Listeria sp.	Negative/25 g	Negative	FDA/BAM, ELISA AOAC 999.06

* All results reported on “AS IS” basis.

Storage and Packaging

Dried dairy products can absorb odors and moisture. Therefore, adequate protection is essential. Shelf life is 3 years from the manufacture date when shipped and stored below 25°C and below 65% relative humidity in an odor free environment. Avoid less than ideal storage and shipping conditions.

Packaged in Kraft multiwall bags incorporating a polyethylene bag liner, individually closed.

Net wt: 25 Kgs

Version 16U-0307