

VITUSA CORP.

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ACID WHEY POWDER – Food Grade

Dry acid whey is an off white to cream colored product with a slightly acid whey flavor. It is manufactured by removing a substantial portion of the water from fresh acid whey. Acid whey is whey separated from the production of cottage and ricotta cheese curds. The whey is pasteurized, and no preservatives are added. Except for moisture, all the constituents of fluid whey are retained in the same relative proportion in dry whey.

TYPICAL COMPOSITION

Protein	11.00 - 13.50%
Ash	9.80 - 12.30%
Lactose	61.00 - 70.00%
Fat	0.50 - 1.50%
Moisture	3.50 - 5.00%
Scorched Particle Content	7.5 - 15.0 mg
Solubility Index	1.0 ml
Titrateable Acidity	0.35 - 0.44%

MICROBIOLOGICAL ANALYSIS

Standard Plate Count	< 50,000/g
Salmonella	Negative
Listeria	Negative
Coliform	< 10/g
Coagulase-positive Staphylococci	Negative

PHYSICAL PROPERTIES

Particle size	Standardized
Appearance/Color	Off white to cream powder
Taste and smell	Clean with no off flavors, slightly acidic

SHELF LIFE 1 year after production date.

STORAGE Store in a cool, dry and dark place with temperature <80°F (26.6°C) and relative humidity <65%.

PACKING Multiwall 25 kg bags with polyethylene inner liner.



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