

# VITUSA CORP.

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## DEMINERALIZED WHEY POWDER – Food Grade

### 40 - 90% Mineral Reduction

Demineralized whey is a cream to dark cream colored product with a characteristic whey flavor. It is manufactured by drying whey that has been treated to remove a portion of the minerals. The ash content of the dry product is less than 7%. The minerals are removed by physical separation techniques such as precipitation, filtration, or dialysis. Safe and suitable pH-adjusting ingredients may be used to adjust the acidity of demineralized whey.

#### COMPOSITION

Protein	11.00 - 15.00%
Ash	1.00 - 7.00%
Lactose	70.00 - 82.00%
Fat	1.00%
Moisture	3.00 - 4.00%
Scorched Particle Content	Disc A/B
pH	6.2 – 7.0

#### MICROBIOLOGICAL ANALYSIS

Standard Plate Count	< 25,000/g
Salmonella	Negative
Listeria	Negative
Coliform	< 10/g
Coagulase-positive Staphylococci	Negative

#### PHYSICAL PROPERTIES

Particle size	Standardized
Appearance/Color	Cream to dark cream powder
Taste and smell	Clean with no off flavors

**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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