

# VITUSA CORP.

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## REDUCED LACTOSE WHEY POWDER – Food Grade

Dry reduced lactose 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 lactose. The lactose content of the dry product is less than 60%. Lactose is 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 reduced lactose whey.

### TYPICAL COMPOSITION

|                           |                |
|---------------------------|----------------|
| Protein                   | 18.00 - 24.00% |
| Ash                       | 11.00 - 22.00% |
| Lactose                   | 52.00 - 58.00% |
| Fat                       | 1.00 - 4.00%   |
| Moisture                  | 3.00 - 4.00%   |
| Scorched Particle Content | 7.5 - 15.0 mg  |

### 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 | 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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