

VITUSA CORP.

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SWEET WHEY POWDER – Food Grade

Dry sweet whey is an off white to cream colored product with a characteristic whey flavor. It is manufactured by removing a substantial portion of water from fresh sweet whey. Sweet whey is whey separated from the production of Cheddar-style and Swiss-style 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 - 14.50%
Ash	8.20 - 8.80%
Lactose	63.00 - 75.00%
Fat	1.00 - 1.50%
Moisture	3.50 - 5.00%
Scorched Particle Content	7.5 - 15.0 mg
Solubility Index	1.0 ml
Titratable Acidity	0.10 - 0.20%
Alkalinity of Ash	≤ 225 ml of 0.1 M Hcl per 100 g

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

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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