



## Whey Powder (WP- 6613)

**Description:** A non-hygroscopic whey powder resulting from the drying of pasteurized whey. This product conforms to the USDA Standards for Dry Whey.

| <u>Analysis</u>              | <u>Typical Results</u> | <u>Max / min</u> |
|------------------------------|------------------------|------------------|
| Moisture* (vacuum)           | 4.1 %                  | ≅ 5 %            |
| Fat* (ether extraction)      | 3.9 %                  | 3.5 - 5.5 %      |
| Protein*                     | 13.6 %                 | ≅ 11 %           |
| Lactose                      | 68 %                   | ≅ 66%            |
| Ash *                        | 7.9%                   | ≅ 9.3 %          |
| Bacterial estimates* (cfu/g) | 8,000                  | ≅ 30,000         |
| Coliforms* (cfu/.1g)         | Negative               | ≅ 1              |
| Salmonella*                  | Negative to Test       | Negative to Test |
| Staph c <sup>+</sup>         | Negative to Test       | Negative to Test |
| Scorched Particles*          | Disk A (7.5 mg)        | ≅ Disk B(15mg)   |
| PH (6.5% solids basis)       | 4.7 – 5.6              | ≅ 4.5            |
| Salt                         | 3%                     | ≅ 4%             |

\* Tests routinely performed as required by USDA Standard. (Not all tests on each sub-lot)  
*Added tests can be performed at additional cost to the customer*

|  |  |
|--|--|
| <b>Appearance:</b> white to light cream in color, free-flowing and free of lumps | <b>Flavor:</b> Normal whey flavor may have slight bitter fermented, storage, and utensil flavors with definite whey and feed flavors possible. |
|--|--|

|                   |   |
|-------------------|---|
| <b>Shelf life</b> | 1 year when shipped and stored at ambient temperatures not exceeding 100°F. |
|-------------------|---|

**Information printed** &/or stamped on 50 lb bags x 40/pallet and 2000# totes: Whey Powder, state plant number, 4-digit plant ID number, 1YYDAY (julian date), & sub-lot letter/number

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Contact [sales@iproteintech.com](mailto:sales@iproteintech.com) for further info.

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