

Name of product	Acid Whey Powder, AWP
Consumer use	Semi-finished product used in food and forage industries
Organoleptic analysis	White-creamy colour, uniform, loose powder, mildly salty taste, characteristic with no aftertastes and smell of unknown origin, small amount of lumps is admissible

Physical – chemical analysis	
Water content	max 4,0%
Fat content	max 2,0%
pH	min 4,5
Ash	max 10,0%
Protein	min 11,0%
Lactose	min 72,0%
Burnt particibles	class I AB, class II ABC
Mechanical contamination	inadmissible
Heavy metal content -Lead (Pb) mg/kg	0,02
1 ml sediment spray indicator not more than	2,0

Microbiological analysis	
Total count, cfu/g	50.000
Coagulase positive staphylococci, cfu/g	absent, 0,1g
Salmonella, cfu/25g	absent
Listeria monocytogenes, cfu/25g	absent
Coli bacteria, cfu/g	absent, 0,1g
Yeasts and moulds, cfu/g	100
Enterobacteriaceae, cfu/g	10
Inhibitive substances	inadmissible

Allergens	milk and products thereof (including lactose)
GMO	does not contain
Storage	Temperature max 25°C Relative humidity max 75%