

<b>Name of product</b>	<b>DEMINERALIZED WHEY POWDER 40</b>
<b>Description of product</b>	Demineralized whey powder is a product of a particularly wide range of applications - increases the taste of food products, has been used as a filler and water binding ingredient. Demineralized whey powder is 100% milk whey obtained from arising in the manufacture of ripening cheese, then subjected to demineralization. Demineralization significantly affect the taste of whey, which is losing its slightly salty taste, so it is successfully used in the confectionery industry. Demineralized whey powder is recommended as an excellent supplement to dairy desserts, chocolate fillings, toppings, bakery and confectionery components as well as soups, sauces and meat products. It is also used in animals feed.

<b>Requirements</b>		
<b>No</b>	<b>Feature</b>	<b>Requirements</b>
1.	Appearance	Loose powder, uniform, a little clods allowed easy scattering under compression
2.	Colour	Cream-coloured, homogenous
3.	Flavour and odour	Specific for whey, without strange flavour and odour
4.	Mechanical contaminations and burned particles	Loose Powder, uniform, it may have small lumps
5.	Water content in %, max.	4,0
6.	Regenerated whey, pH	5,8 – 6,6
7.	Lactose content in %, min.	71
8.	Milk Fat in %	<1,25
9.	Protein content in %, min.	11
10.	Ash content in %, max.	5,5
11.	Metals content detrimental for health	accordance with the regulation of UE
12.	Nitrate content calculated as NO <sub>3</sub> in mg/kg, max.	80
13.	Nitrite content calculated as NO <sub>2</sub> in mg/kg, max.	1,5
14.	Total count of microorganisms in 1 g max.	5,0 x 10 <sup>4</sup>
15.	Antibiotic contamination and other obstructing substances	Not allowed
16.	Yeast and mold in 1g	<100
17.	Coliform	<100
18.	Salmonella	absent/25g

<b>Veterinary establishment number</b>	<b>PL 30311602 WE</b>
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<b>Packing</b>	<b>Expiry date</b>	<b>Storage conditions</b>
25 kg 3-layer paper bag with polyethylen liner, 25 kg net/Big bag 900 kg	12 months	Do not store above 25 ° C Humidity up to 75%