

Name of product	Whey permeate powder
Colour	White yellow to light yellow.
Flavour, taste, smell	Sweet and slightly salty, milky, no off-odours or off-flavours, typical for permeate powder.
Consistency	Fine, free flowing powder.
Intended use	The whey permeate powder can be used in food industry for different products (e.g. dairy and bakery products, snacks, beverages, desserts, ice creams, confectionery), mainly for sweetening and flavour enhancing ability. Suitable for vegetarians.
EU Classification code	0404 10 02

Chemical values:	Parameters	Research methodology
Moisture	Max. 4,0 %	LST EN ISO 5537:2004
Lactose	Min. 80 %	Enzymatic method
Protein	Max. 5 %	LST EN ISO 8968-4:2016/ LST EN ISO 8968-1:2014
pH (in 10% solution)	6,0 – 6,7	Potentiometric method
Ash	Max. 10 %	ADPI method/ ISO 5545:2008 (525°C)
Fat	Max. 1,5 %	LST EN ISO 1736:2009/ SDP 5.4.4 Ch 64 (4 issue)
Scorched particles ADPI (/25G)	Disc A/B	ADPI methods
Bulk density	0,550 – 0,700 g/ml	LST ISO 8967:2005
Antibiotics / inhibitors	None	DELVOTEST SP-NT

Microbiological values:	Parameters	Research methodology
Total plate count	<10000 cfu/ g	LST EN ISO 4833-1:2013
Coliforms	<10 cfu/ g	LST ISO 4832: 2006
Enterobacteriaceae	<10 cfu/ g	EN ISO 21528-2:2017
E. coli	None cfu/ g	LST ISO 16649-2:2002
Bacillus Cereus	<250 cfu/ g	LST EN ISO 7932:2005
S. aureus	<10 cfu/g	LST EN ISO 6888-1+A1:2005
Moulds and yeasts	<100 cfu/ g	LST ISO 21527-1:2013/ LST ISO 6611:2004
Salmonella	None cfu/ 25g	LST EN ISO 6579-1:2017
Listeria monocytogenes	None / 25g	LST EN ISO 11290-1:2017

Nutrition value 100 g of product:	
Energy value, kJ/kcal	1516/357
Fat, g	<0,1
of which saturates, g	0
Carbohydrates, g	87
of which sugars, g	82
Protein, g	2,3
Salt*, g	1,7

*The amount of salt in the product is determined solely by naturally occurring sodium

Packaging:

Multilayer paper bags with a polyethylene insert are direct packing containing 25 kg net weight.
 Product weight on pallet 1000 kg / 40 paper bags on pallet.
 Big Bags ~1000 kg.
 Product packed in big bags of 1000 kg, is without metal inspection. Suitable only for industrial processing not intended for sale to the final consumer.

Metal Detector

Fe 2,20 mm **Non-Fe** 2,50 mm **SS** 3,00 mm

A metal detector test is carried out: at the start of work, after changing the type of product after completion of packing, but not less than every two hours.

Shelf Life and Storage:

For maximum stability it is recommended that this product be stored 0°C - +25°C, humidity should not be higher than 65%. Powder should be stored away from strong flavours or odours.
 12 months if stored in closed bags under the above mentioned storage conditions.

Status of GMO:

According to the regulations of Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003 the European Parliament and the Council of the ingredients used in the production do not contain, do not consist of and are not produced from genetically modified organisms (GMO).

Radiation:

The product described above is not treated with ionizing rays.

Nanotechnology:

The product described above is not manufactured using nanotechnology.

Information on compliance with specific requirements / quality systems (Yes/No):

FSSC 22000	Yes	
ISO 22000:2005	Yes	
HACCP	Yes	
Halal	Yes	
Kosher		No

Substances or products causing allergies or intolerances acc.(ES) No. 1169/2011	yes / no	Possible traces yes / no
Cereals containing gluten and products thereof	no	no
Crustaceans and products thereof	no	no
Egg and products thereof	no	no
Fish and products thereof	no	no
Peanuts and products thereof	no	no
Soya and products thereof	no	no
Milk and products thereof (including Lactose)	yes	yes
Nuts and products thereof	no	no
Celery and products thereof	no	no
Mustard and products thereof	no	no
Sesame seeds and products thereof	no	no
Sulphur dioxide and sulphites (at concentrations of more than 10mg/kg or 10ml/l, expressed asSO ₂)	no	no
Lupines and products thereof	no	no
Molluscs and products thereof	no	no