

Product description

Description	Liquid whey subject to the process nanofiltration and then spray drying.
Taste and smell	Typical, without any foreign flavors and additional smell.
Appearance	Loose powder, uniform, slight caking is allowed, easily crumbling.
Color	Slight creamy and yellow color.

Physical chemical analysis

Water content	Max. 4,0%
Fat content	Max. 1,5 %
pH	6,0 - 8,0
Protein content	Min. 11,0%

Nutritional analysis (approximately per 100g)

Energy	1696 kJ / 399 kcal
Carbohydrates	Max. 82 %
Ash content	Max. 2,5 %
Solubility Index	Max. 1 ml.

Microbiological analysis

Coagulase Positive Staphylococci	0/25g
Antibiotics	Absent
Salmonella cfu /25g	0/25 g
Listeria monocytogenes	0/25 g

Others specs

Allergens	Milk and products thereof (including lactose)
GMO	The product does not contain and has not been produced from genetically modified organisms.
Storage	Keep in cool and dry place, protected from the sun

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