

LACTO FOODS SPECIFICATION SUMMARY

Product: White Whey Powder -1st Grade

Issue Status: 26.02.09 - 1

1.0 Product title:

White Whey Powder - 1st Grade

2.0 General Information:

Fresh whey from white/or coloured cheese is pasteurised, evaporated and pre-crystallised and then carefully spray dried to give a free-flowing white non-hygroscopic powder, which is white/off-white in colour and is free from lumps, except those which break up readily under pressure.

3.0 Chemical Analysis:

| <u>Test</u> | <u>Typical (%w/w)</u> | <u>Standard (% w/w)</u> |
|--------------------------|-----------------------|-------------------------|
| Moisture (free) | 2.5 | 3.0 max |
| Lactose | 74.4 | - |
| Total Protein (N x 6.38) | 12.5 | - |
| Fat | 0.8 | 1.3 max |
| Ash | 8.0 | 9.5 max |
| Chlorides | 3.0 | 4.0 max |

4.0 Physical Analysis:

| | | | |
|---------------------|---|--------|------------------|
| pH (10% w/w aq.sol) | pH Meter | 5.7 | 5.5 |
| Bulk Density (g/ml) | IDF 134:1986 | 0.68 | 0.60 min |
| Solubility Index | ADPI | 0.5 ml | 1.5 ml max |
| Scorched Particles | ADPI | Disc A | Disc B or better |
| Flavour/O odour | Clean, free from off flavour and foreign odours | | |
| Colour & Appearance | White/off-white, free flowing powder | | |

5.0 Microbiological Analysis:

| | |
|--|----------|
| Analysis (per g) | Typical |
| Total Count | <10,000 |
| Enterobacteriaceae | Negative |
| Salmonella | Negative |
| Coagulase positive Staphylococci count | Negative |
| Yeast Count | <10 |

| | |
|-------------|-----|
| Mould Count | <10 |
|-------------|-----|

6.0 Nutritional Analysis per 100g:

| | |
|---------------------------|------------------|
| Energy | 1502 Kj 354 Kcal |
| Protein (N x 6.25) | 12.2g |
| Carbohydrate | 74.0g |
| -of which sugars | 74.0g |
| Fat | 1.0g |
| -of which saturates | 0.6g |
| -of which monosaturates | 0.2g |
| -of which polyunsaturates | Trace |
| Fibre | Nil |
| Sodium | 1.1g |

7.0 Packaging:

The standard pack is a multi-wall paper sack containing a sealed polythene liner.

Sack colour - Natural brown

Product description - Spray Dried First Grade Whey Powder - White

Net weight: 25kg

8.0 Storage & Handling:

The product should be kept in a cool, dry store. It should not be exposed to direct sunlight or strong odours. Containers should not be in contact with walls or floors. The maximum storage temperature is 25°C. Under these conditions, the product is at its best within 12 months from day of production. For product stored beyond 12 months it is recommended that product should be subject to periodic organoleptic reassessment.

Production code - Code format:

26 = Production day code: 001 = 1st Jan 365 = 31st Dec

A = Production site code

6 = Year (1996)

24 = Sequential Pallet No.

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 178/2002 of 28 January 2002 on general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (EU Food)

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 852/2004 of 29 April 2004 on the hygiene

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 853/2004 of 29 April 2004 laying down specific hygiene rules for food of animal origin.

Product will comply to other relevant legislation