



## **Product Description**

This acid whey is obtained during manufacturing of edible casein. Milk is adjusted at pH 4.5 with edible grade hydrochloride acid. This starts coagulation of casein. The liquid whey remaining once the casein is removed is dried in a Spray Drier. The whey powder produced has an excellent flowability, low hygroscopicity and a very low degree of caking resulting from the two crystallization stages in the manufacturing process.

## **Qualities & Characteristics**

White to cream color  
Free flowing  
Lump free  
Kosher certified (O.U.D.) Nonhygroscopic  
Sweet dairy flavor  
Rich in calcium

## **Suggested Uses**

Baking-Whey is an economical source of dairy solids with high calcium content. The Maillard reaction (non enzymatic browning) of the product results in a uniform color in baking.

Breads and Breeding-A source of lactic acid flavor.

Salad Dressings-Acid whey is well suited to enhance the flavor and sensory appeal of creamy salad dressings. Its water binding and emulsification properties are also valued.

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## Physical & Chemical Specifications

Moisture	4.5% max
Protein (N x 6.38)	11% +/- 1
Hydrated lactose	69% min
Fat	1% max
Mineral matter	11.0% max
Chlorides as ClNa	6.00% +/- 0.5%
Titration Acidity	5.50% +/- 0.5%
Iron	<10 ppm
pH (at 20°C)	4.5 +/- 0.2
Phosphatase test	Negative
Filtration test	Disc B
Volumetric	98% min
Solubility	

ANALYTICAL METHOD  
NFV/04-348/1985  
IDF 20 B/1993  
ENZYMATIC METHOD  
AFNOR ISTV\1986-CHX7  
AFNOR ISTV/1986 CHIII24  
AFNOR ISTV/1986-CHIII16B

## Microbiological Specifications

Standard Plate Count	<50,000/g
Coliforms	<10/g
Yeast & Molds in 100 g	<100/g
Salmonella	Negative
Staphylococcus Coagulase + in 1 g	Negative
Listeria	Negative
E. Coli	Negative

## Packaging

- Net Weight: 50 lbs. per bag
- Block: 5 per layer
- Tier: 10 layers high
- Pallet Count: 50 per pallet

## Storage & Shelf Life

To ensure best preserving in storage, the following conditions are required:  
Temperature: Not to exceed 90°F  
Shelf Life: 90 Days