



Acid Whey Powder

FACT SHEET

Acid whey powder is manufactured by spray drying fresh whey derived from acid casein production.

Nutritional Analysis

Parameter	Typical Value per 100 g
Energy	350kcal/1480kj
Protein	9.5
Fat	1.2
of which Saturates	0.8
Carbohydrate	75
of which Lactose	75
Dietary Fibre	0
Ash	9.0

Microbiological Values

Microbiological Criteria	Maximum limits
Standard Plate Count (TBC/TPC)	20,000/g
Coliform	Neg/0.1g
E. Coli	Neg/0.1g
Yeast & Mould	<50/g
Coagulase-positive Staphylococci	Neg/g
Salmonella	Neg/375g
Enterobacteriaceae	Neg/g

Applications



Ice cream



Confectionery



Chocolate



Fresh Dairy



Yogurts



Bakery

Packaging/Shelf life/Storage

Parameter	25kg Bags	1000kg Bags
Bag Material	Paper bag with Polyethylene liner	100% Polypropylene & LDPE inner liners
Bag Size	25kg	1000kg
Number of bags per layer/layers per pallet	4 bags per layer, 10 layers per pallet	1 Bag per Pallet
Pallet type	Wooden heat treated ISPM 15 Pallets, 1200 mm x 1000 mm, stretched wrapped	
Storage Conditions	Store in cool and dry conditions (<25°C with a relative humidity <65%) and away from strong odours and direct sunlight	
Shelf Life	24 months from manufacture	

Conformance



Halal



Kosher



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Please note all stated values are typical, always clarify exact level and parameters with a manufacturer specification