



Sweet Whey Powder

FACT SHEET

Sweet whey powder is manufactured by evaporating, crystallising and spray drying of skimmed whey produced during the manufacture of cheese or Rennet Casein. White to cream colour, is free flowing and when dissolved it has a sweet, clean and typical whey taste.

Nutritional Analysis

Parameter	Typical Value per 100 g
Energy	371kcal/1550kj
Protein	12.6
Fat	0.6
of which Saturates	0.4
Carbohydrate	77.4
of which sugar (Lactose)	77.4
Fibre	<0.5
Sodium	0.7
Salt Equivalent	1.7
Ash	7.1

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

-  Confectionery
-  Ice cream
-  Cheese Powders
-  Chocolate
-  Fresh Dairy
-  Yogurts

Packaging/Shelf life/Storage

Parameter	25kg Bags	800/1000kg Bags
Bag Material	Paper bag with Polyethylene liner	100% Polypropylene & LDPE inner liners
Bag Size	25kg	800/1000kg
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