

Article I.	Specification	Valid from: 04.01.2012
SWEET WHEY POWDER		Version: 001 Page: 1 of 1

DESCRIPTION: Powder, homogeneous, well pulverised, light lumps easy scatter possible, mechanical dross inadmissible.

Custom code: 04041002

ANALITICAL PARAMETERS:

1. Organoleptic test:	Target value	Tolerance value
Colour	White, bright creamy	
Taste and smell	Typic for pasteurized whey, odourless, strange tasteless	
2. Chemical-physical parameters:		
Moisture	2,5..4,0%	Max. 4,0%
Fat content	0,8...1,5%	Max. 1,5%
Acidity pH	6,2...6,5	>6,1
Ash	7,3%	Max. 8,5%
Lactose	74...77,5%	Min 72%
Protein N x 6,38	11...11,5%	Min. 11 %
Burnt particles index	Disc A,B	Max. disc B
Phosphatase	negative	-
Antibiotics	negative	-
3. Microbiological parameters:		
Total plate count in 1g	<10000/g	max 10000/g
Moulds in 1g	<10/g	max 10/g
Yeasts in 1g	<10/g	max 10/g
Coliforms	absent/0,1g	-
Escherichia coli	absent/0,1g	-
Enterobacteriaceae	absent/0,1g	n=5 c=0 m=M=10
Staphylococcus Aureus	absent/0,1g	n=5 c=2 m=10 M=100
Listeria monocytogenes	absent/25g	absent/25g n=5 c=0
Salmonella	absent/25g	absent/25g n=5 c=0

Packaging: multiply paper-bags with PE-liner 25kg net

Storage conditions: Keep cool and dry

Shelf-life: 12 months

Made in: Estonia