

# MILK Whey Powder

## Product Data Sheet

Milk Whey powder is made by spray drying of Recombining Fresh Permeate and Retentate of Ultrafiltration of Freshly Prepared skimmed milk containing High lactose.

### Applications:

EnNutrica's **Milk Whey Powder** is used widely in Baking and Confectionary Applications where the Pristine Milk Flavour and Milky Sweetness is Needed. Delivering the Perfect Blend of Clean Fresh Dairy Flavour to Several Applications such as for Milk Breads, Milk Rusks, Milk Sweets and Milk Chocolates for Cost and Taste Optimization.

EnNutrica's **Whey Powder** provides excellent solubility and dispersibility, a very clean, freshest flavour and aroma profile, and good heat stability.

### Specifications:

#### Chemical

<b>Protein (N x 6.38) (SNF Basis)</b>	<b>Min 12%</b>
<b>Fat</b>	<b>&lt; 1%</b>
Ash (550°C)	< 8%
Moisture	< 5%
pH	6 to 7

#### Microbiology

Standard plate count	< 30,000/g
Coliform	Absent/g
E.Coli	Absent/g
Yeast and Mould	Absent/g

#### Physical / Sensory

Color	Creamy Yellow
Taste / Odour	SL Sweet / Clean
Bulk Density (tapped)	0.6 to 0.8
Acidity % (As Lactic Acid)	< 1.0
Insolubility Index	< 0.3 ml
Scorched Particle	Disc A

### Packaging

**EnNutrica Milk Whey Powder** is packaged in Multi-Wall Kraft Paper sandwiched bag with a Polyethylene Liner containing a net content of 25kg.

### Storage conditions

Storage in the Original Sealed Packing in an Ambient Condition (< 30°C) without Exposure to Direct Sunlight and away from Moisture in a Hygienic Environment.

### Shelf Life

**EnNutrica Milk Whey Powder** is stable when stored in right conditions for 12 months.

### Ingredients

**Ultra-filtered Permeate and Retentate of Skimmed Milk.**

PROD CODE: WPPS 12%