



Off : +92-21-2444814/15
Fax : +92-21-2460600
F-mail : info@fiwginternational

E-mail: info@fiwainternational.com Website: www.fiwainternational.com



Sweet Whey Powder.

Sweet whey powder is obtained by drying fresh whey (derived during the manufacture of cheeses such as Cheddar and Swiss) that has been pasteurized and to which nothing has been added as a preservative. Sweet-type whey powder contains all the constituents of fresh whey, except moisture, in the same relative proportion.

0.15% max

Physical & Chemical Specifications:

Protein 11.0% min Lactose 75.0% max Fat 1.5% max Ash 8.8% max Moisture 5.0% max

Microbiological Specifications:

Standard plate count < 50,000/g maxColiform < 10/g max E. Coli Negative/g Salmonella Negative/100g Negative Listeria Positive Coaglase Staphylococci Negative Scorched particle content 15.0 mg max

Color Off-white to cream Normal whey flavor

Shelf Life:

Titratable acidity

12 months under optimal storage conditions.

Packaging:

25kg bags Kraft paper multi-wall with inner polyethylene liner.