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Whey Permeate

Whey Permeate is a homogeneous, free-flowing powder manufactured from the ingredient portion which remains after the ultra filtration of fresh fluid whey coming from mostly white cheese. It is white to light cream to cream in color with a bland odor and flavor it has a slightly higher lactose content and lower protein content than sweet whey.

Physical & Chemical Specifications:

- Protein (as is) 3.0% min
- Fat 1.25% max
- Ash 11.0% max
- Moisture 5.0% max
- Lactose 82.0% min
- pH (10% solution) 6.1
- Titratable acidity 0.15% max

Microbiological Specifications:

Standard plate count	50000 cfu/g max
Coliform 10/g	<10 cfu/g
Yeast 30/g	<30 cfu/g
Mold 30/g	<30 cfu/g
Scorched Particles	<15 mg
Staphylococcus	10 cfu/g max
E. Coli	10 cfu/g max
Salmonella	Negative

Shelf Life:

12 months under optimal storage conditions.

Packaging:

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