



## PRODUCT DESCRIPTION

### %90 DEMINERALISED WHEY POWDER

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Sayfa No: 1 / 1

<b>1. Product Description</b>	<b>Code K-90</b> <b>Method :</b> Demineralized whey powder is manufactured from finest quality fresh whey, which is clarified and defatted before at least demineralisation, prior to evaporation and spray drying. <b>Origin    :</b> Turkey. <b>Brand     :</b> KEMPO		
<b>2. Contents</b>	Whey		
<b>3. Chemical &amp; Physical Properties</b>	Sensory Properties		
	Taste                    : Whey taste and sweet		
	Odour                   : Typical whey		
	Color                   : Light cream or white to creamy		
	<b>Chemical &amp; Physical Properties</b>		
	Typical Values		<b>Metod</b>
	Moisture	: Max % 2,10	IDF Standard 26: 1964
	Protein	: Min % 7	IDF Standard 20B: 1993
	Lactose	: Min % 75	AOAC 980.13
	Fat	: Max % 0,50	Gerber/ Teichert Metod
	Salt	: Max % 1,05	Titrasyon
	Titrateable acidity (L.A)	: Max % 0,15	Titrasyon
	pH	: Min % 6,00	TS 11860
	Ash	: Max % 6,50	IDF Standard 90: 1986
	Solubility index	: A	ADPI
	Scorched Particle	:A	ADPI
	<b>Microbiological Standarts</b>		
	St. Total bacteria (cfu/gr)	< 50.000	Plate Count Agar
	Coliform (adet/ 0.1gr)	≤ 10	Fluorocult VRB Agar
	Mould - Yeast (cfu/g))	≤ 10	YGC Agar
	E.coli cfu/gr)	negatif	Fluorocult VRB Agar
	Salmonella (cfu/25 gr)	negatif	Selenit-cystin Broth& Sulfite Agar
<b>4. Packaging</b>	<b>Package Type and Properties</b>		
	3 folds of kraft bag with polyethylene inner liner 25 kg per bag unused, clean, waterproof, lightproof and good for human health		
<b>5. Storage Conditions &amp; Shelf Life</b>	Should be stored under low relative humidity in warehouse . Shouldn't be exposed to direct sunlight or strong odours It keeps its freshness up to one year in unopened bag under storage conditions		