

**SWEET WHEY POWDER WITH A HIGHER LACTOSE CONTENT**Autor: Woźniak Marta [Specjalista ds. Jakości]Odpowiedzialny: Kornyszczuk Ryszard [Kierownik Proszkowni] Ponikowska Katarzyna [Kierownik Działu Zapewnienia i Kontroli Jakości]Zatwierdzony: Styś Wojciech [Główny Technolog]

Product name	SWEET WHEY POWDER HIGH LACTOSE	
Raw material	Fresh whey obtained from sweet cheese production	
Sensory characteristic		
Appearance	free flowing powder, homogenous, small conglomerates easily crumbling - admissible	
Colour	white to slightly creamy, homogenous	
Taste and aroma	Salty-sweet, flavour of pasteurization typical for sweet whey powder, free from off-odour and off-taste	
Mechanical impurities	not allowed, scorched particles – disc A , B-admissible	
Physical-chemical characteristic		
Moisture (%)	max 4,0	
Fat (%)	max 0,8	
Protein in dry matter (%)	min 6,0	
Lactose (%)	min 70	
Milk acidity regenerated	max 0,15 % as lactic acid	
pH	5,9 – 6,5	
Ash (%)	8,5	
Solubility index	max 1,0 cm ³	
Antibiotics or inhibitory substances	absent	
Microbiological characteristic		
Total Plate Count (cfu/g)	target: max 10 000	acceptable: max 30 000
Salmonella	absent in 25 g, n=5 c=0	
Listeria monocytogenes	absent in 25 g, n=5 c=0	
Staphylococcus aureus (cfu/g)	m=10 M=100, n=5 c=2	
Enterobacteriaceae (cfu/g)	m=M=10, n=5 c=0	
Coliforms (cfu/g)	m=0 M=10, n=5 c=2	
Yeast and moulds (cfu/g)	max 100	

n = number of tests,

m = threshold number of bacteria per gram below which product quality is satisfactory,

M = maximum number of bacteria per gram above which the quality of the product is unsatisfactory,

c = maximum number of results which may have values between m and M

Packaging	paper bags - 25.0 kg, 4-layer with z polyethylene insert, BIG-BAGs - weight max 1000kg	
Palleting	1000kg EURO pallets wrapped in stretch foil	
Requirements concerning contaminants	heavy metals, aflatoxines M1, pesticides – in accordance with applicable laws	
Allergens	milk	
GMO statement	product does not contain GMO or GMO sourced components	
Labelling	in accordance with applicable laws and UE regulations	
Nutritional information per 100g	Energy value	1574kJ / 371kcal
	Fat	0,55 g
	- including saturated fatty acids	0,4 g
	Carbohydrates	85 g
	- including sugars	82 g
	Protein	6,4 g
	Salt	1,6 g
Storage conditions	temp. ≤ 20 °C, RH ≤ 75 %	
Shelf life	18 months from production date	
Transport	means of transport protecting product against damage, moisture or other dangers. Valid sanitary book of the vehicle required	
Declaration of conformity	Specification comply with applicable laws	
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