

	<b>Product Specification</b>	#: SP-WP-139
	<b>WHEY PERMEATE POWDER</b>	Edition number: 12 Edition date: 17.01.2022 State: Applicable
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1. **Product name:** Whey permeate powder
2. **Raw material:** whey permeate after ultrafiltration obtained from sweet cheese production.
3. **Sensory, physical-chemical and microbiological requirements.**

<b>Sensory characteristic</b>		
Appearance	free flowing powder, homogenous, finely atomized, small conglomerates easily crumbling - admissible	
Colour	homogenous, white creamy to yellow	
Taste and aroma	free from off-odour and off-taste	
Mechanical impurities	not allowed, scorched particles – disc A , B - admissible	
<b>Physical-chemical characteristic</b>		
Moisture (%)	max. 4,0	
Fat (%)	max. 1,0	
Protein (%)	3 - 5	
Lactose (%)	min. 83	
pH	5,6 - 6,5	
Solubility index	max. 0,5 cm <sup>3</sup>	
Ashes (%)	max. 8,5	
Antibiotics or inhibitory substances	absent	
<b>Microbiological characteristic</b>		
Total Plate Count (cfu/g)	<u>target:</u> max. 10 000	<u>acceptable:</u> 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	
Yeasts and moulds (cfu/g)	max. 100	

4. **Requirements concerning contaminants** – heavy metals, aflatoxines M1, pesticides – in accordance with applicable laws
5. **Additional informations: Allergens** - milk (including lactose)  
**GMO statement:** product does not contain GMO or GMO sourced components
6. **Packaging: direct package** – paper bags - 25.0 kg, 4-layer with z polyethylene insert  
– BIG-BAGs - weight max 1000kg  
**Palleting:** 1000kg EURO pallets wrapped in stretch foil.
7. **Labelling:** in accordance with applicable laws and UE regulations.

## 8. Nutritional information

typical values per 100g:

Energy value	1577kJ / 371kcal
Fat	0,3 g
of which Saturated fatty acids	0 g
Carbohydrates	88 g
of which sugars	88 g
Protein	4,1 g
Salt	1,8 g

**9. Storage conditions:** temp.  $\leq 20^{\circ}\text{C}$ , RH  $\leq 75\%$ . Shelf life:

bags 25 kg - 18 months from production date

**10. Transport** - means of transport protecting product against damage , moisture or other dangers .

Valid sanitary book of the vehicle required.

**11. Declaration of conformity** – specification comply with applicable laws.