



Acid Whey Powder

Production Definition:

Acid Whey Powder is obtained by drying fresh whey (derived during the manufacture of cheeses, *i.e. Cottage and Ricotta*), which has been pasteurized and to which nothing has been added as a preservative. It contains all the constituents, except moisture, in the same relative proportion as in the whey. Dry Acid Whey for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

Typical Compositional Range (Percentage)¹

Protein ²	11.0 – 13.5
Lactose.....	61.0 – 70.0
Fat ³	0.5 – 1.5
Ash.....	9.8 – 12.3
Moisture ³	3.5 – 5.0

Microbiological Analysis

Standard Plate Counts.....	<30,000/g
Coliform ³	<10/g
Salmonella.....	negative
Listeria.....	negative
Coagulase-positive Staphylococci.....	negative

Other Characteristics

Scorched Particle Content ³	7.5 – 15.0 mg
Titratable Acidity ⁴	0.35 – 0.44%
Color ³	off white to cream
Flavor ³	normal whey flavor, slightly acid

Ingredient Statement

“Dry (Acid-type) Whey”

Production Applications and Functionality

Bakery products, prepared dry mixes, dry blends, salad dressings, snack foods, frozen desserts (sherbets)

Storage & Shipping

Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidity below 65%. Stocks should be rotated and utilized within 9 months to 1 year.

Packaging

Multiwall kraft bags with polyethylene inner liner or other approved closed container. (*i.e. “tote bins,” etc*)

1 On an “as is” basis

2 Optional tests (7 CFR §58.2608)

3 USDA Grade parameters (7 CFR §58.2605)

4 Basis for acidity classification (7 CFR §58.2606)

The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in production.