Agri-Dairy Products, Inc.

Reduced Minerals Whey (RMW)

Production Definition:

Reduced minerals Whey (Demineralized Whey) is obtained by the removal of a portion of the minerals from pasteurized whey. The dry product may not exceed 7% ash. Reduced minerals whey is produced by physical separation techniques such as precipitation, filtration or dialysis. The acidity of reduced minerals whey may be adjusted by the addition of safe and suitable pH-adjusted ingredients. RMW for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

Typical Compositional Range (Percentage)1	Microbiological Analysis
Protein	Standard Plate Counts< <30,000/g
Lactose70.0 – 80.0	Coliform3<10/g
Fat0.5 – 1.8	Salmonella negative
Ash1.0 – 7.0	Listeria negative
Moisture	Coagulase-positive
	Staphylococci negative
Other Characteristics	
Scorched Particle Content3	0
рН	6.2 – 7.0
Color	cream to dark cream

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	normal whey flavor

Ingredient Statement

"Reduced Minerals Whey (_____% minerals)". The percent of minerals is declared in 2% increments or as actual percentage, provided an analysis of the product is supplied.

Production Applications and Functionality

Infant foods, dairy products, dry blends, wet blends, confections, prepared dry mixes, bakery products, soups, sauces

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

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.

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