Agri-Dairy Products, Inc.

Reduced Lactose Whey (RLW)

Production Definition:

Reduced Lactose Whey (Delactose Whey) is obtained by the selective removal of lactose from whey. The lactose content of the dry product may not exceed 60%. Removal of lactose is accomplished by physical separation techniques such as precipitation, filtration or dialysis. The acidity of reduced lactose whey may be adjusted by the addition of safe and suitable pH adjusting ingredients. RLW for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

Typical Compositional Range (Percentage)[1]

Protein ....18.0 – 24.0

Lactose...............................52.0 –58.0

Fat ....1.0 – 4.0

Ash......................................11.0 – 22.0

Moisture.............................3.0 – 4.0

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

Color……………………………………………………………………………… cream to dark cream

Flavor……………………………………………………………………………. normal whey flavor

Ingredient Statement

"Reduced Lactose Whey (_____% lactose)". The percent of lactose is declared in 5% increments or as actual percentage, provided an analysis of the product is supplied.

Production Applications and Functionality

Infant foods, confections, prepared dry mixes, bakery products, soups, sauces, gravies, dry seasoning blends, salad dressings, frozen foods, meat products

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 6 months to 9 year.

Packaging

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

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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.