

## 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<sup>1</sup>**

#### **Percentage**

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 Count .....	< 30,000/g
Coliform.....	< 10/g
Salmonella .....	negative
Listeria .....	negative
Coagulase-positive	
Staphylococci.....	negative

### **Other Characteristics**

Scorched Particle Content .....	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 to 9 months.

### **Packaging**

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

<sup>1</sup> 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.