

# Dry Whey (Sweet-type)

## Production Definition

Dry Sweet-type Whey is obtained by drying fresh whey (derived during the manufacture of cheeses, *i.e.* Cheddar and Swiss), 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 Whey (Sweet-type) for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

### Typical Compositional Range<sup>1</sup>

	<i>Percentage</i>
Protein <sup>2</sup> .....	11.0 – 14.5
Lactose .....	63.0 – 75.0
Fat <sup>3</sup> .....	1.0 – 1.5
Ash .....	8.2 – 8.8
Moisture <sup>3</sup> .....	3.5 – 5.0

### Microbiological Analysis

Standard Plate Count <sup>3</sup> .....	≤ 30,000/g
Coliform <sup>3</sup> .....	≤ 10/g
Salmonella .....	negative
Listeria .....	negative
Coagulase-positive Staphylococci .....	negative

## Other Characteristics

Scorched Particle Content <sup>3</sup> .....	7.5 – 15.0 mg
Titrateable Acidity <sup>4</sup> .....	0.10 – 0.15%
Color <sup>3</sup> .....	off white to cream
Flavor <sup>3</sup> .....	normal whey flavor
Alkalinity of Ash <sup>2</sup> .....	≤ 225 ml 0.1N HCL/100G

## Ingredient Statement

‘Dry (Sweet -type) Whey’

## Production Applications and Functionality

Bakery products, process cheese products, frozen desserts, sauces, meat emulsions, salad dressings, beverages, confections, gravies, soups, meat products, snack foods

## Storage & Shipping

Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidities below 65%. Stocks should be rotated and utilized within 6 months to 1 year.

## 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

<sup>2</sup> Optional tests (7 CFR §58.2608)

<sup>3</sup> USDA Grade parameters (7 CFR §58.2605)

<sup>4</sup> Basis for acidity classification (7 CFR §58.2606)