Reduced Minerals Whey (RMW)

Production Definition

Reduced Minerals 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[1]

	Percentage
Protein	11.0 – 15.0
Lactose	70.0 – 80.0
Fat	0.5 – 1.8
Ash	1.0 – 7.0
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
pH	6.2 – 7.0
Color	cream to dark cream
Flavor	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 humidities 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