Dairy Products Solids (DPS)

Production Definition

Dairy Product Solids are modified dairy products (permeates and products derived there from) obtained by the removal of protein and/or lactose, and/or minerals from milk or whey. The product is appropriately labeled to reflect the maximum protein and ash, and the minimum lactose contents. Removal of the dairy constituents is accomplished by physical separation techniques such as precipitation, filtration or dialysis. The acidity of DPS may be adjusted by the addition of safe and suitable pH adjusting ingredients. DPS for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

Typical Compositional Range[1]

	Percentage
Protein	3.0 – 8.0
Lactose	65.0 – 85.0
Fat	0.0 – 1.0
Ash	8.0 – 20.0
Moisture	3.0 – 5.0

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	5.7 – 6.5
Color	white to cream
Flavor	bland, clean

Ingredient Statement

"Dairy Product Solids (max. _____ % protein, max. _____ % ash, min. _____ % lactose)". A 10% range allowed provided an analysis of the product is supplied.

Production Applications and Functionality

Bakery products, fermentation, sugar and corn syrup replacers

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