

Dry Whey (Acid-type)

Production Definition

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

Typical Compositional Range¹

	<i>Percentage</i>
Protein ²	11.0 – 13.5
Lactose	61.0 – 70.0
Fat ³	0.5 – 1.5
Ash	9.8 – 12.3
Moisture ³	3.5 – 5.0

Microbiological Analysis

Standard Plate Count ³	≤ 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
Titrateable Acidity ⁴	0.35 – 0.44%
Color ³	off white to cream
Flavor ³	normal whey flavor; slightly acid

Ingredient Statement

“Dry (Acid-type) Whey”

Production Applications and Functionality

Bakery products, prepared dry mixes, dry blends, salad dressings, snack foods, frozen desserts (sherbets)

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

² Optional tests (7 CFR §58.2608)

³ USDA Grade parameters (7 CFR §58.2605)

⁴ Basis for acidity classification (7 CFR §58.2606)