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 Range

| Percentage
| Protein | 11.0 – 13.5 |
| Lactose | 61.0 – 70.0 |
| Fat | 0.5 – 1.5 |
| Ash | 9.8 – 12.3 |
| Moisture | 3.5 – 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
- Titratable Acidity | 0.35 – 0.44%
- Color | off white to cream
- Flavor | 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)

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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)