

Reduced Minerals Whey (RMW) Standard

Product Definition

Reduced Minerals Whey (RMW) is obtained by the removal of a portion of the minerals from pasteurized whey. The dry product must not exceed 7% ash. It 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-adjusting ingredients. RMW for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

Classifications	Protein	Lactose	Fat	Ash	Total Moisture
RMW	Max. 17.0% Typical: 11.0% -15.0%	Max. 82.0% Typical: 70.0% – 80.0%	Max. 4.0% Typical: 0.5% - 1.8%	Max. 7.0% Typical: 1.0% -7.0%	Max. 5.0% Typical: 3.0% - 4.0%

Other Characteristics

Scorched Particle Content	≤ 15.0 mg
pH	6.2 – 7.0
Color	cream to dark cream
Flavor	normal whey flavor

Microbiological Analysis

Standard Plate Count	≤ 30,000 cfu/g
Coliform	≤ 10 cfu/g
Salmonella	Negative
Listeria	Negative
Coagulase positive Staphylococci	< 10cfu/g
Yeast & Mold	≤ 100 cfu/g

Methods of Analysis

Criteria	Reference Method
Protein	AOAC 991.20 (N x 6.38)
Lactose	ISO 22662/IDF 198
Fat	AOAC 989.05
Ash	AOAC 942.05
Total Moisture	AOAC 925.45

Product Labeling

“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.

Product Applications and Functionality

Infant foods, dairy products, dry blends, wet blends, confections, prepared dry mixes, bakery products, soups, sauces, special dietary products

Storage & Shipping

Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidity below 65%. Stocks should be rotated and utilized within 9 months - 1 yr.

Packaging

Multiwall kraft bags with polyethylene inner liner or other approved closed container – i.e., “tote bins,” etc.