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.

<table>
<thead>
<tr>
<th>Classifications</th>
<th>Protein</th>
<th>Lactose</th>
<th>Fat</th>
<th>Ash</th>
<th>Total Moisture</th>
</tr>
</thead>
<tbody>
<tr>
<td>RMW</td>
<td>Max. 17.0%&lt;br&gt;Typical: 11.0% - 15.0%</td>
<td>Max. 82.0%&lt;br&gt;Typical: 70.0% – 80.0%</td>
<td>Max. 4.0%&lt;br&gt;Typical: 0.5% - 1.8%</td>
<td>Max. 7.0%&lt;br&gt;Typical: 1.0% - 7.0%</td>
<td>Max. 5.0%&lt;br&gt;Typical: 3.0% - 4.0%</td>
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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 < 10 cfu/g
- Yeast & Mold ≤ 100 cfu/g

Methods of Analysis

<table>
<thead>
<tr>
<th>Criteria</th>
<th>Reference Method</th>
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</thead>
<tbody>
<tr>
<td>Protein</td>
<td>AOAC 991.20 (N x 6.38)</td>
</tr>
<tr>
<td>Lactose</td>
<td>ISO 22662/IDF 198</td>
</tr>
<tr>
<td>Fat</td>
<td>AOAC 989.05</td>
</tr>
<tr>
<td>Ash</td>
<td>AOAC 942.05</td>
</tr>
<tr>
<td>Total Moisture</td>
<td>AOAC 925.45</td>
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</table>
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.