Reduced Lactose Whey Standard

Product Definition

Reduced Lactose Whey (RLW) is obtained by the selective removal of lactose from whey. The lactose content of the dry product may not exceed 60%. Removal of lactose is accomplished by physical separation techniques such as precipitation, filtration, or dialysis. The acidity of Reduced Lactose Whey may be adjusted by the addition of safe and suitable pH adjusting ingredients. RLW for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

Classifications	Protein	Lactose	Fat	Ash	Total Moisture
RLW	Max. 25.0% Typical: 18.0% -24.0%	Max. 60.0% Typical: 52.0% – 58.0%	Max. 5.0% Typical: 1.0% - 4.0%	Max. 24.0% Typical: 11.0% - 22.0%	Max. 5.0% Typical: 3.0% - 4.0%

Other Characteristics

Scorched Particle Content	≤ 15.0 mg
Color	white to cream
Flavor	bland, clean

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 Lactose Whey (_____% lactose)". The percent of lactose is declared in 5% increments **OR** as actual percentage, provided an analysis of the product is supplied.

Product Applications and Functionality

Infant foods, confections, prepared dry mixes, bakery products, soups, sauces, gravies, dry seasoning blends, salad dressings, frozen foods, meat products, process cheese

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 ther approved closed container – i.e., "tote bins," etc.