

## SWEET WHEY POWDER SPECIFICATION

### **%70 DEMINERALIZED**

<b>ATTRIBUTE</b>	<b>VALUE</b>	<b>METHOD</b>
<b>Class</b>	<b>A</b>	
<b>Moisture</b>	% 1,5 - 4,0 (Min – Max)	IDF Standard 26:1964
<b>Fat</b>	% 0,1 – 1,0 (Min – Max)	ISO 2446
<b>Protein</b>	% 11 - 13 (Min-Max)	TS EN ISO 8968-1
<b>Lactose</b>	% 77 - 81 (Min – Max)	Calculating
<b>Salt</b>	% 1,25 – 2,5 (Min – Max)	Titration
<b>PH</b>	5,90 - 6,15 (9% solution)	TS 11860
<b>Acidity</b>	% 0,1 - 0,2 (Min-Max)	ISO 6092
<b>Ash</b>	% 4,0 – 5,0 (Min-Max)	ISO 5545:2008
<b>Dissolution</b>	% 99 Min	TS 8156:2005
<b>Density</b>	0,60-0,70 g/ml	NADRG :1978
<b>Aflatoxin</b>	<0,5 ppb	-
<b>Antibiotics</b>	Negatif	-
<b>Melamine</b>	Negatif	-
<b>Pesticides</b>	TGK 2009/62 accordance	-
<b>Lead (Pb)</b>	0,2 ppm (max)	-
<b>Scorched Particle</b>	max 10 in 100g (2,5µm in %10 solution)	

#### **DIOXINS & PCBs**

<b>Total Dioxin (WHO/PCDDF-TEQ)</b>	0,05pg/g (max)	-
<b>Sum of Dioxins and resemble PCBs</b>	0,11pg/g (max)	-
<b>Total PCB(28-52-101-138-153-180)</b>	0,8ng/g (max)	

#### **MICROBIOLOGICAL ANALYSIS**

	<b>n</b>	<b>c</b>	<b>m</b>	<b>M</b>
<b>Yeast and Mold</b>	5	2	10 <sup>1</sup>	10 <sup>2</sup>
<b>Coagulase-Positive Staphylococci</b>	5	0	<10 kob/ml	
<b>Salmonella spp.</b>	5	0	0/25 g-ml	
<b>L. monocytogenes</b>	5	0	0/25 g-ml	
<b>Total Bacteria</b>	5	2	100	50000
<b>Enterobacteriaceae</b>	5	0	<10 kob/ml	
<b>E.Coli</b>	5	0	0/25 g-ml	
<b>Coliforms</b>	5	0	<10 kob/ml	

**PACKAGING** : In 3 layer-25 kg craft paper sack with polyethylene liner inside.  
40 piece of sacks (1mt) are on the plastic-shrunked wooden pallets.

**WARNING** : Not used as food for infants under 12 months.

**STORAGE AND SHELF LIFE** : Max 12 months in optimum storage condition (65% humidity and below 24°C)