

	SOWHEY				Doc. No TR – 191017-H
	SOWHEY SPECIFICATION AND ANALYSIS REPORT				Published At :05/07/2012
NAME OF PRODUCT	70% DEMINERALIZED WHEY POWDER Min 7% Protein				
PRODUCT APPLICATIONS	Sweet Dairy Whey can often be used as a partial replacement for other milk solids in applications that use non-fat dry milk. Sweet Dairy Whey can improve color, flavor and texture of baked goods. Sweet Dairy Whey can be used to reduce cost in many applications when replacing higher protein blends or non-fat dry milk.				
QUALITY MANAGEMENT & CERTIFICATES	Quality Systems Policy compliance with ISO 22000:2005, ISO 9001:2008, ISO 18001:2007, ISO 14001:2004 and Our product have met HALAL PRODUCTS requirements in accordance with Islam				
DATE OF PRODUCTION	Production :			Expiry :	
VISUAL PROPERTIES	Taste and Smell		Its Unique flavor, aroma.		
	Appereance and color		Powder , creamy light yellow		
	Structure		Homogeneous appearance , without soll structure and does not include preservatives colorants and other additives		
PHYSICAL PROPERTIES		Specifications	Indicative Results	Method	Reference
	Moisture Content	max 4,5%	1,75%	TS 11860/10.1995	Gravimetric Oven 103±2°C
	Fat Content	max 1,5%	0,33%	TS 11860/10.1995	Gerber
	Protein Fat-free dry matter	min 7%	7,42%	IDF Standard 20B:1993	Titration
	Lactose Content	min 80%	85,00%	TS 11860/10.1995	Method of calculation
	Total Ash Content	max 8%	4,80%	TS 11860/10.1995	Muffle Furnaces 825±25°C
	Salt Content	Max 2,0%	1,90%	-----	Titration
	Acidity in lactic acid	max 0,2%	0,10%	TS 11860/10.1995	ADMI:1971
	ph(%10 solution)	min 6,0	6,37	Ts 11860	ph meter
	Bulk Density kg /lt	min 0,5gr/cm3	0,593	NADRG:1978	Volumetric Gravimetric
Solubility Index	min 99%	99	TS11860/10.1995	TS1329	
	Scorched Particles	Disc A/B	A	Method	Reference
MICROBIOLOGICAL PROPERTIES	Yeast and Mold	Max 100		Pitt & Hocking 1997(86)	YGC Agar 25°C 5 days
	S.aureus(*)			Arion 1998(38)	Braid- Parker Agar 37c 48 hrs
	Salmonella spp.	None	0/25g-ml	ISO:6579	37C 24 hrs
	Total mesophilic aerobic microorganism kob/g	Max 50000		ISO-1019	Plate count Agar 30c 48 hrs
	L.monocytogenes	None	0/25g-ml	ISO-11290	Fraser Broth 35-37°C 48hrs
	E.coli	Negative	Negative	FDA :1998	Fluorocult VRB Agar 37°C 24 hrs
	Staph. Enterotoxin mg/kg	Negative	Negative	Elisa	Elisa
	Aflatoxins M1 mg/kg	max 0,0005		Elisa	Elisa
	Pesticide Residue	Negative	Negative		
	Enterobacteria kob/g	<10 cfu/g		FDA :1998	Fluorocult VRB Agar 37°C 24 hrs
Antibiotic	Negative	Negative			
ADDITIONAL INFORMATIONS	PACKING: (heat-seal)25 kgS polyethylene bags in kraft paper inner bag is packed in 3-fold higher. STORAGE AND SHELF LIFE: The optimum storage conditions, max, 65% humidity and temperatures below 25 ° C for 24 months.				
Solex Trade - Food & Food Ingredients Co, Export & Import Email: export@solextrade.com – www.solextrade.com					
					