

WHEY POWDER

AABB

Product Definition

Sweet Dairy Whey Powder – USPH Grade A and Kosher approved.

Product Applications

OliveNation Whey Powder is excellent in ice cream, frozen desserts and sherbets as a partial replacer for nonfat milk; also used for flavor and color in bakery items, confectionery, soup, margarine and processed foods; and may be used in states requiring the use of Grade A ingredients.

Chemical Analysis

	<u>Specification</u>	<u>Methodology</u>
Protein as is	11.0% min.	Kjeldahl
Titrateable Acidity	0.16% max.	ADPI
pH	5.70 – 6.20	
Moisture	2.00% max.	Vacuum Oven 149° F (65° C)
Milk Fat	1.5% max.	Rose – Gottlieb (Ether extraction)
Scorch Particles	Disc B (15mg/25g) max.	ADPI

Microbiological Standards

	<u>Specification</u>	<u>Methodology</u>
Total Aerobic Count	20,000/g max.	FDA-BAM/AOAC
Salmonella	Negative/375g	FDA-BAM/AOAC
Coliform	< 10/g	FDA-BAM/AOAC
Yeast and Mold	<=100/g	FDA-BAM/AOAC

Nutritional Information*

(Mean/100g)

Calories.....	363.12	Sugars (%)	66.25
Calories from fat.....	5.22	Protein (g)	12.27
Total Fat (g).....	1.02	Sodium (mg).....	.611.70
Saturated Fat (%).....	0.35	Calcium (mg).....	.783.80
Trans Fatty Acids (g).....	0.00	Iron (mg).....	0.43
Cholesterol (mg).....	27.40	Vitamin D (IU)	<40.00
Total Carbohydrate (g)	76.22	Potassium (mg)	2290.00
Fiber.....	0.00	Added Sugars.....	0.00

*Nutritional results, although based on limited testing, fall within the expected manufacturing ranges.

Ingredient Statement

Sweet Whey (milk)

Physical Characteristics

Appearance:	Light cream color
Bulk Density:	Packed 0.72-0.82g/ml

Packaging

Bulk: Packaged in 50 lb (22.68 kg) bags

Storage

Ambient Storage, away from off odors and out of direct sunlight