

## Whey Powder

### Description

Dairy Crest White Whey Powder is manufactured from freshly separated cheese whey. The whey is concentrated under vacuum, crystallised to stabilise the lactose and reduce hygroscopicity, and then spray dried using a two stage drier. It is suitable for Vegetarians. This product can be Kosher approved.

Other varieties include; Tinted Whey Powder a dark cream coloured powder manufactured from freshly separated cheese whey containing the natural colour annatto. Neutralised Whey Powder (white or tinted), prior to drying the whey is neutralised with Calcium Hydroxide or Sodium Bicarbonate. Lipase Free Whey Powder (white or tinted) the whey is specially heat treated to eliminate lipase activity during evaporation.

### Ingredient Declaration

Spray Dried Whey

### Applications

Confectionery: Chocolate Couverture, Fillings, Pastes, Coatings, Cereal Bars.

Bakery: Biscuits, Cakes, Savoury Goods, Cereals.

Others: Ice Cream, Desserts, Soups, Sauces, Dips, Flavourings.

### Typical Composition

Lactose	72.0%
Protein (x 6.25)	13.0%
Ash	8.0%
Free Moisture	2.5% Maximum
Fat	1.5% Maximum
Energy Value	358 kcal (1513 kJ)/ 100g

### Packaging

Whey Powder is supplied in 25kg multi-wall paper sacks with an inner polythene liner, one tonne bags and bulk road tankers.

### Shelf-Life

Shelf life is typically 12 months from the date of manufacture when the product is held unopened in a dry store at a maximum temperature of 20°C.

The data is for information only