

Dairy for Global Nutrition

SWEET WHEY POWDER

Basic guidelines for composition, physical and chemical aspects

Product Definition

Sweet whey powder is obtained by drying fresh whey (derived from the manufacture of cheeses such as Cheddar, Mozzarella and Swiss) that has been pasteurized and to which no preservatives have been added. Sweet whey powder contains all the constituents of fresh whey, except water, in the same relative proportion.

Storage

Store and ship in a cool, dry environment at temperatures of less than 27°C and relative humidity less than 65%. Use within 6-12 months.

Typical Composition*

Protein	11.0%-14.5%
Lactose	63.0%-75.0%
Fat	1.0%-1.5%
Ash	8.2%-8.8%
Moisture	3.5%-5.0%

Physical and Chemical Aspects*

Typical microbiological analysis	
Standard Plate Count	≤30,000/g
Coliform	≤10/g
E. coli	Negative/g
Salmonella	Negative/100g
Listeria	Negative
Coagulase-positive Staphylococci	Negative
Other characteristics	
Scorched particle content	7.5-15.0mg
Titrateable acidity	0.10%-0.15%
Color	Off-white to cream
Flavor	Normal whey flavor

*Please consult your U.S. supplier for detailed product specifications.

Source: *Reference Manual for U.S. Whey and Lactose Products*. Arlington, VA: U.S. Dairy Export Council, 2005. p28.

Send us your news, ideas, and feedback: info@DairyForGlobalNutrition.org
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This product has been inspected by the United States Department of Agriculture (USDA) and meets all applicable quality standards for food grade products according to USDA and U.S. Food and Drug Administration provisions.

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