



<b>PRODUCT SPECIFICATION</b>	<b>ACID WHEY POWDER</b>
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1. PRODUCT DESCRIPTION

Acid whey powder is obtained from curd whey, coming from cottage cheese and Mozzarella cheese production, after foregoing concentration on NF installation, concentration, crystallization and spray drying.

2. INGREDIENTS LIST

Acid whey after curd cheese, Mozzarella and Cottage cheese production

3. APPLICATION

Acid whey powder is used mainly in bakery and confectionery industries, also as a component in feed industry.

4. ORGANOLEPTIC PROPERTIES

<u>Parameter</u>	<u>Description</u>
Colour	White to light cream
Appearance	Loose powder, uniform without lumps
Flavour and smell	Typical, pure, sweet, without foreign odour

5. PYSICO-CHEMICAL PROPERTIES

<u>Parameter</u>	<u>Value</u>
Moisture, %	max. 4,0
Total fat, %	max. 1,5
Saturated fatty acids, %	max. 0,9
Cholesterol, mg	23
pH	min. 5,0
Protein, %	min. 11,0
Ash, %	max. 9,5



Sodium, mg	930
Potassium, mg	2110
Calcium, mg	1960
Iron, mg	1,1
Phosphorus, mg	1350
Vitamin A, IU	77
Vitamin C, mg	1,1
Lactose, %	min 65,0
Antibiotics and inhibiting substances	absent
Contamination according ADPI	max. B
Energy value in 100g	1331 kJ; 318 kcal

## 6. MICROBIOLOGICAL PROPERTIES

<u>Parameter</u>	<u>Value</u>
Total plate count	max. 30.000/g
Enterobacteriaceae	< 10/g
Listeria monocytogenes	absent/ 25 g
Salmonella	absent/ 25 g
Coagulate-positive staphylococci	< 10/g

## 7. PACKAGING

Acid whey powder is packed into:

- 25 kg paper bags with 3 or 4 layers with polyethylene lining, sealed and closed by an easy-open tape or sewed with a paper overlay
- 500 – 1000 kg Big Bags made of polypropylene with polyethylene lining or covered with polyethylene
- Packaging has PZH certificate for admission to food contact

## 8. STORAGING CONDITIONS AND SHELF LIFE

- The product should be stored in temperature < 25°C and humidity < 75%
- Shelf life of acid whey powder is 12 months from production date



## 9. MARKING

There should be at least following information placed on packaging:

- product name
- producer's name and address
- oval veterinary mark
- production date or batch code
- net weight
- gross weight
- best before date

Additional label can be prepared according to customer requirements

## 10. DISTRIBUTION CONDITIONS

Means of transport should be clean, without foreign odour. During the transport, the product should be protected against contamination, damage and harmful influence of atmospheric factors.

## 11. GMO DECLARATION

With reference to the following legal acts:

1. Act on 22 June 2011 about genetically modified organisms, Corpus Nr. 76 item 811 with later changes
2. European Parliament Directive and Council of Europe 2001/18/EC on 12 March 2001 annulling Council Directive 90/220/EWG about intentional release into environment genetically modified organisms
3. European Parliament Regulation and Council Nr. 1829/2003 on 15 July 2003 about genetically modified food and feed.
4. European Parliament Regulation and Council Nr. 1830/2003 on 22 September 2003 about identification and labeling genetically modified organisms and identification of food and feed products manufactures from genetically modified organisms, changing Directive 2001/18/WE

Peter Emming Agrarkontor- und –handel GmbH & Co. KG declares, that product – **ACID WHEY POWDER** is not genetically modified and doesn't contain genetically modified ingredients.

## 12. ALLERGEN DECLARATION

LP	Allergen ingredients	Does product/raw material contain?		Is cross-contamination possible?	
		YES	NO	YES	NO
1.	Cereals containing gluten (wheat, rye, barley, oats, pelt, kamut or their hybridized strains) and products thereof		x		x
2.	Crustacean and products thereof		x		x
3.	Eggs and products thereof		x		x



4.	Fish and products thereof		x		x
5.	Nuts and products thereof		x		x
6.	Soybean and products thereof		x		x
7.	Milk and products thereof	x			x
8.	Nuts i.e. almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut		x		x
9.	Celery and products thereof		x		x
10.	Mustard and products thereof		x		x
11.	Sesame seeds and products thereof		x		x
12.	Sulphur dioxide and sulphite in concentration of more than 10 ppm expressed as SO <sub>2</sub>		x		x
13.	Lupin and products thereof		x		x
14.	Molluscs and products thereof		x		x

Product IS NOT dedicated for consumers with nutritive allergy on milk proteins (- lactoalbumin, -lactoglobulin, - casein) and for the people with lactose intolerance (disorder of synthesis inhibition – galactosidase – enzyme of lactose digest).