



## PRODUCT DESCRIPTION WHEY POWDER (EXTRA)

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DEFINITION	Origin	A method for producing	Composition	Usage	Allergen info
	Fresh Whey	Produced by the spray dry method	Whey Powder	Suitable for the Food Industry	Allergen by Turkish Food Codex
PHYSICAL - SENSORIC ANALYSIS	QUALITY CRITERIA	ACCEPTANCE CRITERIA	THE METHOD OF ANALYSIS		
	Taste	Whey taste and sweet	TS 3707 ISO 5492		
	Odour	Typical whey	TS 3707 ISO 5492		
	Colour	Cream or light cream	TS 3707 ISO 5492		
Appearance	Free flowing is crystalline powder, without foreign matter	TS 3707 ISO 5492			
CHEMICAL ANALYSIS	Mouisture %	Max 4,0 %	TS 1329		
	Protein % (N*6,38)	11,0 - 13,0 %	TS 8866		
	Lactose %	72,0 - 74,0 %	CALCULATION		
	Ash %	8,5 - 9,5 %	ISO 2171		
	Fat % (Dry matter)	Max 1,0 %	TS EN ISO 1736		
	Acidity % (in lactic acid)	Max 0,15 %	TS 4680		
	pH (10 % solution)	6,00 - 6,70	pH Meter		
	Antibiotic	Negative	MAYBI		
	Solubility % , ml	Min 98,0 %	TS 1329		
Scorched Particle Content	Max Disk B	Communiqués issued by Turkish Food Codex			
MICROBIOLOGICAL ANALYSIS	Aerobic Plate Count (cfu/g)	≤ 30,000	TS 7703 EN ISO 4833		
	Enterobacteriaceae (cfu/g)	< 10	ISO 21528 - 2		
	Coagulase - positive Staphylococci (cfu/g)	< 100	EN /ISO 6888-1 or 2		
	Mould - Yeast (cfu/g)	< 100	ISO 21527-2		
	Salmonella (Absent/25g)	Negative	TS 8709 ISO 6785		
	L. monocytogenes (cfu/25 g)	Negative	ISO 11290-1		
ADDITIVE / CONTAMINANTS ANALYSIS	Melamine	Negative	FDA METHOD : 2008		
	Aflatoksin M1	Max 0,05 microg/kg	TS EN ISO 14501, 2002		
	Heavy Metals Total (as Pb)	Max 0,020 mg/kg	NMKL 161, 1998		
	Dioxin+Dioxin like PCBs	Max 5,5 pg/g (fat)	EPA 1668 / CEN 1528		
PACKING AND DISTRIBUTION	25 kgs products, multiwall kraft bags with polyethylene inner liner.				
STORAGE CONDITIONS AND SHELF LIFE	Products should be stored and shipped in a cool, dry environment with temperatures below 20-25°C and relative humidities below 65 %. Stocks should be rotated and utilized 1 year.				
<b>Food additives, pesticide residues, hygiene, features of the workplace, packing, labelling and marking, transport and storage, sampling and method of analysis must conform to Turkish Food Codex Notifications.</b>					