



**Product Schedule**

**Product description, Conversion process and Use:**

The whey powder is produced starting from 'sweet' liquid whey. The liquid whey is first pre-concentrated in a falling film evaporator with MVR (mechanical vapour recompression) which brings the whey concentration to 30% SM. The whey is then concentrated to 60% SM using a further falling film evaporator with TVR (thermal vapour recompression). It is then crystallised and dried in a spray tower.

**Organoleptic characteristics:**

White to creamy-white coloured and neutral odour.

**Physico-chemical properties (mean values for powder):**

Moisture:	4 % max
Protein:	11 % min
Ash:	8.5 % max
Sodium:	0.9 %
Chlorides (Cl-):	4.5 %
Lactose:	76 %
Fats:	1.5 % max
pH:	6.0 min
Burnt Particles:	Disc A/B

**Packaging:**

Packaging is available in two forms:

- In 25 Kg 4-ply paper bags with another inner bag of welded polyethylene.
- In 'big bags' from 1.000 kg to 1.300 kg with an inner ply of polyethylene.

In both cases the packed products are placed on 1.2 m x 0.8 m on wooden Euro pallets (EPAL).

The products are stored in a suitably air conditioned environment.