



## PRODUCT TECHNICAL SPECIFICATION WHEY PERMEATE POWDER

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### PRODUCT IDENTIFICATION

**Denomination: WHEY PERMEATE POWDER**

*According to the Codex Alimentarius, this product can be designated as "Deproteinized whey powder"*

**Description:** product obtained from the UF (Ultrafiltration) permeate of whey, through concentration processes by evaporation, crystallization and subsequent drying.

**Ingredients:** whey.

**Allergens:** milk; traces of lysozyme (egg protein).

**GMO:** it is not affected by an obligation to be labelled as a derivative of GMOs (regulations 1829-1830/2003 EC).

**Use:** product to be reconstituted for human consumption.

**Packaging:** In bulk; packaged in 1000 kg big bags or 25 kg bags suitable for contact with food.

**Shelf life:** 24 months from the date of production if stored in the undamaged closed bags, in a cool ( $T < 25^{\circ}\text{C}$ ), dry and clean place and away from sunlight.

### ORGANOLEPTIC CHARACTERISTICS

**Color:** creamy white, slightly yellowish

**Taste / Flavor:** milky and buttery, slightly salty flavor

**Appearance:** non-caking, free-flowing powder.

### CHEMICAL-PHYSICAL SPECIFICATIONS

Parameters	Specifications
Protein (NX6.38; calculated to Kjeldahl), %	min 2.5 – max 3.5
Lactose monohydrate, %	min 80
Ash, %	max 8.5
Fat, %	< 0.1
Moisture, %	max 1.5
Solubility (10% at 50°C), %	≥ 98
pH (10% w/w solution)	5,9 – 6,5
Aflatoxin M1, µg/kg	≤ 0.5 *
Lead (Pb), mg/kg	≤ 0.2
Nitrites	Absent
Nitrates, ppm	< 50
ADPI Scorched Particles	Disc A
Bulk density, kg/m <sup>3</sup>	900 - 1050
Hygroscopicity	Non-hygroscopic

*\*As per monitoring of milk in dairy factories, whey received and finished powder*



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### MICROBIOLOGICAL SPECIFICATIONS

Parameters	Specifications
Salmonella spp.	Absent/25g
Listeria monocytogenes	Absent/25g
Enterobacteriaceae	≤ 10 cfu/g
Coliforms	≤ 10 cfu/g
Total Plate Count	≤ 10000 cfu/g
Yeast & Mould	≤ 100 cfu/g
Staphylococcus aureus	≤ 10 cfu/g

### REFERENCE LAWS

The product is obtained from healthy raw material. It is in compliance with current regulations:  
D.L. 109 of 27.01.92 (labeling, presentation and advertising of FINITE FINISHED PRODUCTS)  
Reg. CEE 1169/2011 (provision of food information to consumers)  
DIR 86/363 EEC and amendments (pesticide residues in food)  
EEC Regulation 2377/90 and amendments (residues of veterinary medicines in food)  
DIR 2003/89 EEC (indication of ingredients contained in foodstuffs)  
D.L. n.114 dated 8/02/2006 (implementation of EU directives on the indication of ingredients contained in food products);  
DIR CE 98/58 (protection of animals on farms);  
EC Regulation No. 178 OF 28/01/2002 which establishes the principles and general requirements of food law  
EC Regulation n. 852/2004 of 29 April 2004 on the hygiene of food products;  
EC Regulation n. 853/2004 of 29 April 2004 laying down specific hygiene rules for foodstuffs of animal origin;  
EC Regulation n. 854/2004 of 29 April 2004 laying down specific rules for the organization of official controls on products of animal origin intended for human consumption;  
EC Regulation n. 882/2004 of 29 April 2004 on official controls to verify compliance with feed and food law and animal health and welfare standards;  
EEC Regulation No. 1935/2004 of the European Parliament and Council of 27/10/2004: concerning materials and objects intended to come into contact with food products.  
EC Regulation n. 2073/2005 of 15 November 2005 on the microbiological criteria applicable to food products;  
EC Regulation n. 931/2011 concerning the traceability requirements established by Regulation (EC) no. 178/2002 of the European Parliament and of the Council for foodstuffs of animal origin;  
Technical Regulation of the Customs Union 033/2013 on the safety of milk and milk-based products  
Regulation 1829-1830 / 2003 CE concerning the obligations to label GMO products.  
Reg. EC 183/05 which establishes requirements for feed hygiene  
EC Regulation n. 1069/2009 and EU Reg. 142/2011 with regard to the health regulations concerning by-products o.a. and to derived products not intended for human consumption and its implementing regulation.  
COMMISSION REGULATION (EU) 2021/382 of 3 March 2021 amending the annexes to Regulation (EC) no. 852/2004 of the European Parliament and of the Council on food hygiene with regard to the management of food allergens, the redistribution of food and the culture of food safety  
LEGISLATIVE DECREE 2 February 2021, n. 27. Provisions for the adaptation of national legislation to the provisions of Regulation (EU) 2017/625 pursuant to Article 12, letters a), b), c), d) and e) of Law no. 117.  
EC Regulation 2023/915 of the Commission of 25 April 2023 relating to maximum levels of certain contaminants in foods and repealing Regulation (EC) No. 1881/2006