



LACTEOS LA CRISTINA S.A.

Av Gral Savio 3.500
Villa María – Córdoba
Argentina

TECHNICAL DATA SHEET

DEMINERALIZED WHEY POWDER

Product description:

- ✓ Appearance: powder obtained through spray drying process. It has uniform composition and it is white to light cream colour.
- ✓ Taste and flavor: Typical, sweet and light.

Chemical-physical analysis:

- ✓ Moisture: max. 3.5 %
- ✓ Fats(%): max. 1.5 %
- ✓ pH: mín. 6.00
- ✓ Acidez titulable: max. 16 °D
- ✓ Proteins (%): min. 12,00 %
- ✓ Ash (%): máx. 5.5 %
- ✓ Lactose: min. 70,0 %
- ✓ Other sugars or carbohydrates: min 5%
- ✓ Scorched particles: Disc. B or better

Microbiological analysis:

- ✓ Aerobic Plate Count: max. 20.000 C.F.U. /g.
- ✓ Coliforms: max 10 C.F.U /g.
- ✓ E. coli: absent at 5 g.
- ✓ Staphylococcus aureus: absent at 1 g.
- ✓ Salmonella: absent at 25 gr
- ✓ Yeasts and Moulds: max 10 C.F.U./g.
- ✓ Bacillus cereus: max 100 C.F.U./g.

Packaging:

- ✓ 25 kg bag (net weight) polyethylene inner bag with 3 ply paper bag.

Shelf life

- ✓ 12 months from date of manufacture under recommended storage conditions.

Storage

- ✓ Keep in cool (10-25 °C), dry and dark place.
- ✓ Avoid exposure to sunlight or strong odors.