

## AGRI-MARK DAIRY PRODUCT SOLIDS (WHEY PERMEATE)

Agri-Mark Whey Permeate is a homogeneous, free-flowing powder manufactured from the ingredient portion which remains after the ultrafiltration of fresh fluid whey coming from mostly white cheese. Agri-Mark Whey Permeate is white to light cream to cream in color with a bland odor and flavor it has a slightly higher lactose content and lower protein content than sweet whey. It can be used in a variety of processed foods and bakery applications to impart better browning characteristics to the finished product and extend shelf life. Uses include bakery, confectionary, chocolates, caramels, cookie fillings, hot chocolate beverages, spice blends (as carrier) as a replacer for sweet whey in short shelf life ice cream.

We ship 60 - 80 containers EACH MONTH to hot, humid climates in Asia, Central and South America and the Middle East. Our end users have no issues with product getting hard (hygroscopic).

Analytical Information	Specifications	Typical
Protein, (N*6.38) as is	3.0% minimum	>3.5%
Fat	1.0% maximum	<0.3%
Ash	10.0% maximum	8.0–9.0%
Moisture	5.0% maximum	<5.0%
Carbohydrates, as lactose	80.0% minimum	>82.0%
pH (10% solution)		6.1
Titrateable acidity	0.15% maximum	0.12%

### Microbiological Information

Standard plate count	30,000/g	<1,000/g
Coliform	10/g	<10/g
Yeast	30/g	<30/g
Mold	30/g	<30/g
Salmonella (in 375 grams)	Negative	Negative

### Packaging and Storage Information

Available in 25 kilogram net weight Kraft paper bags with a polyethylene liner or 2,000 lbs (907 kilo) super bag. Dairy products are hygroscopic and will absorb odors. Storage in a cool, dry environment below 85°F (29°C) and below 65% relative humidity is recommended for maximum shelf life stability.



AvaPac Powder Bagger



DCI Crystallizer



Permeate Dryer

*The information contained herein is offered solely for informational purposes and is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. Purchaser is solely responsible for ensuring that product supplied is in conformity with all relevant food legislation and should determine whether suggested data, formulations or procedures are suitable for their own purposes. It is recommended that product be laboratory evaluated prior to inclusion into other products. Any information provided should not be construed as permission for violation of patent and/or trademark rights.*