

Deproteinized Whey

Min. 5.5% - Typical 7.5%



Deproteinized Whey Powder is manufactured from fresh sweet dairy whey under controlled processing conditions.

Typical Applications

Deproteinized Whey can be used as a replacement for sweet dairy whey in bakery, confectionery, desserts and sauces, among other food applications.

Typical Shelf Life 24 months

Typical Composition

Protein	5.5% - 8.5%
Lactose	74.5 % - 81.5%
Fat	< 1.5%
Ash	< 11%
Moisture	< 5.0%