

Whey Permeate

Min. 2% Protein



Whey permeate is obtained by removing protein, some minerals and lactose from whey. The separation is accomplished by ultrafiltration and diafiltration. It is a source of dairy solids that can be used in food and feed applications.

Typical Applications

Food:

- As a replacement of other dairy solids, such as sweet whey powder or lactose.
- In bakery, to improve the browning, appearance, flavor and texture of finished products. It also helps reducing the level of sweeteners, such as sucrose or corn syrups, in bread production.

Feed:

It is mainly used in the swine industry, but can also be incorporated into calves, pets, and poultry rations.

Typical Shelf Life 12 – 24 months

Typical Composition

| | |
|----------|--------------|
| Protein | 2% - 5% |
| Lactose | 65% - 87.0% |
| Fat | < 1.5% |
| Ash | 6.5% - 10.2% |
| Moisture | 3% - 5% |

Physical Properties

| | |
|--------|-----------------------|
| Color | White to cream |
| Flavor | Salty, slightly sweet |