

Sweet Whey Powder 11%



Sweet whey powder is obtained by drying fresh, pasteurized sweet whey, which is derived during the manufacture of cheeses. It contains all the constituents of fresh whey, except moisture, in the same relative proportion.

Typical Applications

For bakery, confectionery, frozen desserts, sauces, soups, and other food products as:

- An economical source of dairy solids.
- A color enhancer during high-temperature cooking and baking
- A source of high-heat processed dairy solids, which yields good loaf volume in breads

Typical Shelf Life 12 – 24 months

Typical Composition

Protein	11.0% - 13%
Lactose	62.0% - 75.0%
Fat	< 1.5%
Ash	7.0% – 10.0%
Moisture	< 5.0%