



## wheyco Permeate Whey Permeate Powder Specification

### Product

wheyco Permeate, an excellent source of concentrated dairy solids produced from cheese whey for use in feed applications.

Chemical properties	Typical	Min/Max	Test Reference
Lactose monohydrate, %	86.0	84.0 min	Calculated by difference
Ash, %	8.0	8.5 max	NIR (cal. to oven, 550°C)
Protein, % (N x 6.38, as is)	3.0	5.0 max	NIR (cal. to Kjeldahl)
Moisture, free %	2.0	3.0 max	Calculated based on NIR
Fat, %	<0.1	-	NIR (cal. to Rose-Gottlieb)

Physical properties	Typical	Min/Max	Test Reference
pH	6.2	5.8 min	pH meter (10% solution)
Scorched particles	Disc B min		ADPI, bulletin 916
Bulk density, g/ml	0.7 – 0.9		Tapped
Insolubility index, ml/50 ml	≤0.50		Centrifuge (10% solution)

Organoleptical properties	Typical	Test Reference
Appearance	Pale yellow, non-caking, free-flowing granular powder	Subjective
Taste/ Flavour	Milky, free from odour defects	Subjective

Microbiological properties	Typical	Min/Max	Test Reference
Total Viable Count, cfu/g	<1,000	50,000 max	ISO 4833:2013
Yeasts, cfu/g	Not detected	10 <sup>6</sup> max	ISO 6611:2004
Moulds, cfu/g	Not detected	10 <sup>6</sup> max	ISO 6611:2004
Enterobacteriaceae, cfu/g	Not detected	300 max	ISO 21528-2:2004
E. coli, /g	Not detected	Not detected	ISO 16649-2:2002
Salmonella, /125g	Not detected	Not detected	ISO 6579:2002
Coagulase positive staphylococci, cfu/g	Not detected	10 max	ISO 6888-2:1999

**Features**

Non – GM product

**Packaging**

Available in 25kg net weight multi-walled paper bag within a heat-sealed polyethylene liner; in 1,000 Kg mini-bulk within a woven and coated polypropylene bulk bag; and in 25 T true bulk.

**Shelf life and storage**

Twenty-four months from date of manufacture when stored in the original packaging in a cool dry place; away from strong flavours or odours and any aromatic materials.

**Tariff code**

0404 1002

**Manufacturing site**

wheyco Netherlands V.O.F., Buitenvaart 4023, 7905 TC, Hoogeveen, The Netherlands. Factory approval number: PDV101272

**For further information contact**

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