

Technical Data Sheet

Date: May 2024

Version: 2024-01

Permeate 5000 Powder

Description

Dairy Permeate is produced by the removal of protein and other solids from milk or whey resulting in a product with a high concentration of lactose. Permeate powder is a final product of dehydrating dairy permeate effluent.

Properties

- Free flowing powder
- Homogenous
- Excellent dispersibility
- Good solubility
- Creamy White color
- Pleasant flavor

Applications

- Dairy products
- Bakery
- Meats
- Soups
- Chocolate
- Confectionary
- Beverages
- Seasonings and Sauces
- Snacks
- Dairy based dry mixtures

Chemical Specifications

Parameter	Limit Value	Test Method
Moisture	Max 4%	ISO 5537- IDF 26
Fat	Max 1%	ISO 23318- IDF 249
Protein	1-2%	ISO 8968-1- IDF 20-1
pH	6-6.5	10% Solution
Lactose	68-70%	ISO 22662:2024- IDF 198
Titratable Acidity	Max 12°D	ISO 6091- IDF 86
Ash	Max 10%	AOAC 930.30-1930
Scorched Particle	Disc A*	ISO 5739- IDF 107

*7.5 mg in 25 g

Packaging

Multiwall Kraft bags with polyethylene inner liner or another approved closed container.

Storage and Handling

Store in the original sealed packing in ambient condition (under 25°C and maximum RH of 65%) without exposure to direct sunlight and away from moisture and odors in a hygienic environment.

Shelf Life

24 months if kept under the prescribed storage conditions.

Microbiological Specifications

Parameter	Limit Value	Test Method
Mesophilic Total count	Max 10 ⁵ CFU/g	ISO 4833-1
Coliform	Max 10 CFU/g	ISO 4832
Salmonella	Negative	ISO 6579-1
Yeast & Molds	Max 100 CFU/g	ISO 6611- IDF 94
E. coli	Negative	ISO 11866-2

Contaminations Specifications

Parameter	Limit Value	Test Method
Lead	Max 2.5 ppm	AOAC 999.11
Arsenic	Max 0.1 ppm	ISO 11212-1:1997
Cadmium	Max 1.5 ppm	AOAC 999.11
Mercury	Max 1 ppm	ISO 11212-2:1997

Labelling

Labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1; 1985 (Rev. 1-1991)), the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206; 1999) and the relevant labelling section of Codex commodity standards for individual milk products

Allergens

Milk and milk Products thereof (including Lactose)

GMO

Not submitted to the EU regulations n° 1829/2003 and 1830/2003 relating to Genetically Modified (GM) food and feed

Nutritional Information

Parameter	Content (per 100g)
Energy	289.3 Kcal (1210.4312 KJ)
Protein	1.2 g
Carbohydrate	70 g
Fat	0.5 g