



Product Specification

Whey Permeate Powder – GRADE A

Knolton Farmhouse Cheese Ltd



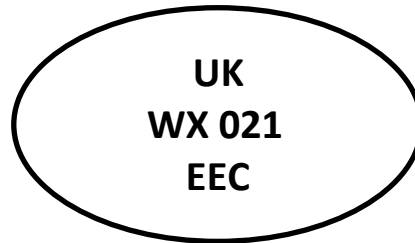
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Product description:

Produced from fresh sweet cheese whey, derived from cheese production and formed during the ultrafiltration of whey to remove the protein.
 Product is then spray dried to form a free-flowing powder. The powder characterised by its high lactose content.
 For use in a wide range of food applications; bakery products, biscuits, biscuits etc.
Not for use in infant formula.

Manufacturing Site Details

Knolton Farmhouse Cheese
 Oswestry Road
 Overton-on-Dee
 Wrexham
 LL13 0LG
 UK



Disclaimer

Supplied products shall comply with all current and relevant UK and EU legislation
Product produced by Knolton Farmhouse Cheese for Oakleaf Dairy Products

Sales Dept: Stuart Latham Tel No: 01978 710 221 Mobile: 07866 495887 Email: stuart.latham@kfcheese.co.uk	Technical Dept: Niki Owen Tel No: 01978 710 221 Email: quality@kfcheese.co.uk
24h – Emergency Contact Numbers	Stuart Latham: 07866 495887 Scott Latham: 07595 180960

Packaging	
Weight per unit(s):	<p>Option 1: Multi ply paper bags with poly inner lining. 25kg net product weight per bag. Palletised units of 40 bags, totalling 1000kg net weight.</p> <p>Option 2: 1000kg FIBC, bulk bag filling.</p>



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Transport, Storage Conditions and Shelf Life Information

Temperature during transport:	Temperature ≤25°C;
Temperature during storage:	≤25°C, cool dry places, free from odour. Humidity not exceeding 65%
Shelf life from production	<p>Option 1: 25kg Bags: 18 months from date of production, under described storage conditions</p> <p>Option 2: FIBC: 12 months from date of production, under described storage conditions.</p>

Identification and traceability

Each production is assigned a 6-digit Batch number, which is relevant to date of production i.e. 3rd March 2017 would be 03 03 17. All documents and traceable production records will reference the production batch number.

Traceability is guaranteed for each step of the manufacturing process in accordance with EC178:2002

Each sales unit is also marked with the company EC Health Mark for traceability within EC.

Manufacturing Process

Sweet dairy whey permeate is evaporated to the desired concentrated solids content, typically 60%. The concentrated product is seeded with lactose (Lactoseed) to standardise crystal growth and spray dried to produce Whey Permeate Powder.

HACCP

HACCP has been developed and implemented in accordance with the 12 Steps of the Codex Alimentarius Commission Recommended International Code of Practice – General principles of Food Hygiene CAC/RCP 1-1969, Rev 4 – 2003.

All documentation available on request.



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Specification Parameters					
Parameter	Method	Min	Target	Max	Frequency
Chemical Parameters					
Moisture (g/100g)	Analyser	-	2.5-3.0%	5%	Per Batch
Lactose (g/100g)	HLPC	76%	80%	-	Per Batch
Ash	UKAS	-	9%	12%	Per Batch
Fat	NMR	-	-	1.5%	Per Batch
Protein (g/100g)	(N x 6.38)	-	3-4%	5%	Per Batch
Physical Parameters					
pH	(10% Solution)	5.8	-	6.7	Per Batch
Scorched Particles	ADPI	-	Disc A	Disc B	Per Batch
Bulk Density (g/l)	By Weight	680	730	780	Per Batch
Microbiological Parameters					
TVC	ISO 4833 – 1:2013	-	<5,000	<20,000	Per Batch
Enterococci	ISO 21528-2:2004	-	<10	10	Per Batch
E.coli	ISO 16649-1:2001	-	<10	10	Per Batch
Yeasts	ISO 21527- 1:2008	-	<20	<100	Per Batch
Moulds	ISO 21527- 1:2008	-	<20	<100	Per Batch
Staph	ISO 6888 – 1:1999	-	Absent	-	Per Batch
Salmonella	ISO 6579:2002	-	Absent	-	Per Batch

Sensory Requirements	
Colour	Pale yellow/ Cream
Consistency / Texture	Free flowing powder
Odour / Aroma / Taste	Typical, specific for the type of product



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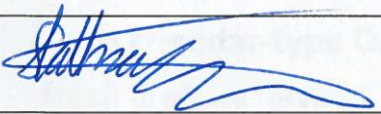
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Major Allergen Declaration		
Allergenic ingredients according to the European legislation EC Regulation 1169:2011		
Allergenic foods and derivatives	Contained in finished product?	Possibility of cross-contamination?
Peanuts and products thereof	NO	NO
Crustaceans and products thereof	NO	NO
Fish and products thereof	NO	NO
Eggs and products thereof	NO	NO
(Tree) Nuts and products thereof	NO	NO
Milk and products thereof (inc. Lactose)	YES *Lactose – relevant to all dairy products. *Cows' milk intolerance	NA
Soybeans and products thereof	NO	NO
Cereals containing gluten and products thereof	NO	NO
Sulphur dioxide and sulphites	NO	NO
Celery and products thereof	NO	NO
Sesame seeds and products thereof	NO	NO
Mustard and products thereof	NO	NO
Lupin and products thereof	NO	NO
Molluscs and products thereof	NO	NO

Name:	Scott Latham
Signature:	
Position:	Director
Date:	14/01/2019

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