



## TEKLAC® – Sweet Dairy Whey Code 373

### PRODUCT DESCRIPTION

A light-colored, free-flowing powder manufactured by spray drying sweet whey.

### FUNCTIONALITY

Teklac® can be exposed to high moisture conditions without caking or lumping. When added to solutions, it dissolves easily and blends uniformly. Teklac improves the appearance, color, flavor and texture of baked goods. It also reduces levels of sucrose or corn sweeteners needed in bread formulations.

### TYPICAL APPLICATIONS

**Seasoning mixes:** Teklac functions as a carrier and enhances the savory and salty flavors for snacks and dry mixes. **Dairy applications:** Add to cold pack and cheese food at 2.5% to 5.0% usage. **Frozen desserts:** In ice cream and ice milk, use Teklac up to 25% of total serum solids. For soft serve, usage can be up to 40%; and in sherbet, use up to 100% of serum solids. **Cheese starter media:** Teklac may also be used as a fermentation substrate in cheese starter media. **Bakery products:** In yeast-leavened products, use at 3% to 8% of flour weight. To accentuate color, enhance flavor and tenderize cookies, use 15% by weight of flour. Reduce sugar in cakes with 0.25% to 0.50% for each percent Teklac added and shortening by 0.5% for each 1% Teklac added. In pie crusts, shortening is extended, giving more richness and minimum fat at levels of 2.6% of flour weight. Teklac can replace up to 100% of NFDM in icings, toppings and fillings.

### STORAGE CONDITIONS

Dry/ambient conditions are recommended. Store less than 75% relative humidity. Do not store under refrigeration.

### RE-EVALUATION DATE

Twelve months from date of manufacture.

### ALLERGEN CLASSIFICATION

Dairy product – contains whey proteins and lactose.

### TECHNICAL DATA

**Ingredient Listing:** Whey (milk)

Physical Analysis	Typical	Specification
Protein (Nx6.38)%	12.3	11.0 (min)
Lactose %	72.0	
Fat %	1.0	1.5 (max)
Minerals %	8.0	
Moisture %	4.5	5.0 (max)
Acidity % (6.5+100mls)	0.12	0.16

### Microbiological Standards

Std Plate Count cfu/g	1,000	30,000 (max)
Coliform Count cfu/g	<1	10 (max)
E. coli	Negative	Negative
Y&M	30	100 (max)
Salmonella	Negative	Negative

### Food Energy

K Cal/100g	350
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### Mineral Analysis

Calcium mg/100g	630
Iron mg/100g	Nil
Magnesium mg/100g	120
Phosphorus mg/100g	620
Potassium mg/100g	2,250
Sodium mg/100g	700

### Vitamin Analysis

Vitamin A IU/100g	64
Vitamin C mg/100g	1.0
Thiamine mg/100g	0.5
Riboflavin mg/100g	2.1
Niacin mg/100g	1.3

### Particle Size

On USS #40	0.5%
On USS #200	78.5%
On USS #70	
On USS #140	

### Physical Characteristics

Appearance	Free from lumps that do not break up under slight pressure
Flavor	Free from any foreign flavors and odors
Extraneous matter	Free from extraneous matter