NUTRITEK® 900 (Reduced Minerals Whey)
Code 383

PRODUCT DESCRIPTION

Nutritek® 900 is sweet dairy whey which has been specially processed by electrodialysis to remove 90% of the minerals in whole whey. This process provides a desirable calcium-to-phosphorus ratio for infant formula without adding supplemental calcium. The result is a lower sodium milk-solids-not-fat that most closely resembles mother's milk. It is very soluble thus making it a good protein source for beverages. Processing conditions are designed to minimize damage to the highly nutritious whey proteins. Benzoyl peroxide is not used in the manufacture of this product.

FUNCTIONALITY

The electrodialysis process used to produce Nutritek® 900 reduces the mineral content, providing a product free of salty flavor. It is an ideal dairy ingredient for formulating controlled mineral or reduced salt dietary products. Nutritek® 900 remains heat stable* during retort and aseptic processing conditions. A blend of Nutritek® 900, NFDM, fat, and other minor ingredients will produce an infant formula with a nutritional profile comparable to human milk. A blend of Nutritek® 900 and calcium caseinate can be used for special dietary products requiring low sodium and chloride, providing functionality similar to skim milk.

STORAGE CONDITIONS

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

RE-EVALUATION DATE

Twenty-four months from date of manufacture.

PHYSICAL CHARACTERISTICS

Appearance	Free from lumps that do not break up under slight pressure
Flavor	Free from any foreign flavors and odors
Allergen classification.	Dairy Product – contains whey proteins and lactose

*Heat Stability Test Method: Prepare 100 mls of an 8% Nutritek 900 solution. Adjust pH to 6.8 and rehydrate for one hour. Autoclave at 120°C for 10 minutes; observe for no coagulated protein.

TECHNICAL DATA

Ingredient Listing: Reduced Minerals Whey (milk)

Physical & Chemical	Typical	Specification
Protein (Nx6.38)%	13.0	12.0 (min)
Moisture% (Loss on Drying)	2.8	3.0 (max)
Fat %	1.1	1.5 (max)
Minerals %	1.1	1.3 (max)
pH (10% solution)		6.4 - 7.2
Scorched Particles	7.5mg/25g	15.0 mg/25g
Lactose %	80	NA
Heavy Metals (as Pb)-	<5 ppm	10 ppm (max)

Microbiological Standards

Std. Plate Count cfu/g	1,000	10,000 (max)
Coliform Count - cfu/g	<10	10 (max)
E. coli - cfu/g	Negative	Negative
Yeast - cfu/g	<100	300 (max)
Mold – cfu/g	<100	300 (max)
Salmonella/750 g	Negative	Negative
E. sakazakii	Negative	Negative
Staph Aureus	Negative	Negative

Food Energy

K Cal/100g	380

Mineral Analysis	Typical
Calcium mg/100g	190
Chloride mg/100g	20
Magnesium mg/100g	70
Phosphorus mg/100g	160
Potassium mg/100g	220
Sodium mg/100g	20

Vitamin Analysis	Typical
Vitamin A I.U./100g	20
Vitamin C mg/100g	1.00
Thiamine mg/100g	0.50
Riboflavin mg/100g	2.10
Niacin mg/100g	1.30