



## NUTRITEK® 250 – Reduced Minerals Whey Code 391

### PRODUCT DESCRIPTION

A sweet dairy whey with 25% of the minerals removed by a special electro dialysis process which preferentially removes the monovalent sodium and chloride ions. This process significantly reduces the salty flavor of whey. Calcium and phosphorus levels are only slightly reduced, still providing significant nutritional value. Processing conditions are designed to minimize damage to the highly nutritious whey proteins.

### FUNCTIONALITY

Nutritek® 250 adds a milky flavor and added solids for achieving the desired body and texture in a food application. Lower salty flavor characteristics permit increased usage compared to dry whey. Since 75% of Nutritek 250 is milk sugar (lactose), it can be used as a partial replacement for sucrose to reduce the excess sweetness of some coatings and fillings.

### TYPICAL APPLICATIONS

**Compound coatings:** Direct replacement of 50% NFDM with Nutritek 250 can be made without other changes in formulation, processing and product characteristics. Standards for white chocolate now allows for usage of whey ingredients up to 5%.

**Frozen desserts:** It can be used at a 50% replacement of other dairy solids in soft-serve ice creams and at a 100% replacement in sherbets.

**Soups and dry mixes:** Acts as an emulsifier and provides dairy flavor as well as providing an economical bulking and flowing agent. **Drinks and**

**salad dressings:** Stable at acid pH, Nutritek 250 provides dairy flavor, good solubility and emulsification.

### 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.

### TECHNICAL DATA

**Ingredient Listing:** Reduced Minerals Whey (milk)

Physical Analysis	Typical	Specification
Protein (Nx6.38)%	11.5	
Lactose %	76.8	
Fat %	1.2	1.5 (max)
Minerals %	5.0	6.0 (max)
Moisture %	4.7	5.0 (max)
pH	6.5	6.2 – 6.8

### Microbiological Standards

Std Plate Count cfu/g	3,000	30,000 (max)
Coliform Count cfu/g	Negative	10 (max)
E. coli	Negative	Negative
Salmonella	Negative	Negative

### Food Energy

K Cal/100g	370
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### Mineral Analysis

Calcium mg/100g	430
Magnesium mg/100g	110
Phosphorus mg/100g	460
Potassium mg/100g	730
Sodium mg/100g	370
Chloride mg/100g	360

### Vitamin Analysis

Vitamin A IU/100g	20
Vitamin C mg/100g	1.0
Thiamine mg/100g	0.5
Riboflavin mg/100g	2.1
Niacin mg/100g	1.3

### 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

### Allergen Classification

Dairy product – contains whey proteins and lactose.