



MILK & MILK PRODUCTS SPECIFICATION

Product : Whey Powder

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SPECIFICATION FOR WHEY POWDER

Sl.No.	Parameters	KMF Standards
1	Appearance & colour	Light yellow to deep Yellow, free from lumps and free from extraneous matter, added colour and added flavour.
2	Body & Texture	Free flowing powdery consistency
3	Flavour & taste	It shall have clean, pleasant & sweet flavor. It shall be free from off flavour.
4	Moisture, %, (m/m) *(i)	Max. 5.0
5	Milk Fat, %, (m/m)	Max. 2.0
6	Milk Protein, %, (m/m) *(ii)	Min. 10.0
7	Lactose content, as anhydrous lactose, %, (m/m) *(iii)	Min. 61.0
8	pH (in 10% solution) *(iv)	More than 5.1
9	Total ash (on dry matter basis) %, m/m	Max. 9.5
10	Aerobic Plate Count/g	Max. 30,000
11	Coliform Count /g	Max.10
12	Yeast & Mold count /g	Max. 50
13	Salmonella/25g	Absent
14	Staphylococcus aureus/g (coagulase positive)	Max. 10
15	Listeria Monocytogenes /g	Absent
16	Aerobic Spore count/g (Bacillus cereus)	Max. 500
17	Sulphite Reducing Clostridia (SRC) /g	Max. 50

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Note :

- (i) The water content does not include water of crystallization of the lactose.
- (ii) Protein content is 6.38 multiplied by the total nitrogen determined.
- (iii) Although the powders may contain both anhydrous lactose and lactose monohydrates, the lactose content is expressed as anhydrous lactose. 100 parts of lactose monohydrate contain 95 parts of anhydrous lactose.
- (iv) Or titratable acidity (calculated as lactic acid) < 0.35%

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