



United Dairymen of Arizona

2008 S. Hardy Dr. Tempe, AZ 85282

(480) 966-7211

www.uda.coop

Whey Protein Concentrate Powder (34% Protein) Specification

Description: Whey Protein Concentrate 34% is manufactured by ultra-filtration and spray drying of fresh sweet cheese whey. High quality milk and soft processing conditions impart our WPC34 a high solubility and an excellent taste.

Applications: Fresh and processed cheeses, fresh dairy products, skim milk replacement

Parameter	Analysis	Method
Protein	≥34.00%	FT-NIR/AOAC 991.20
Moisture	≤4.00%	FT-NIR/AOAC 925.45
Fat	≤6.00%	FT-NIR/AOAC 989.05
Lactose	48% typical	Calculation
Ash	8% typical	SMEDP 15.041
Scorched Particles (ADPI, 25 g)	7.5 to 15 mg (Disc A or B)	ADPI
Solubility Index	≤1.25 ml	SMEDP 15.171
pH	5.9 to 6.8	SMEDP 15.022
Antibiotics	Negative	Charm SL3
Microbiological		
Standard Plate Count (SPC)	<30,000 / ml	SMEDP 6.020
Coliforms	<10 / ml	SMEDP 7.020
Salmonella	Negative / 375 g	ANSR/AOAC 2013.14

Packaging: 25 kg multiwall Kraft bags: multiwall paper which incorporates a moisture barrier and contains the product within an inner polyethylene bag.

Storage: Product should be stored in a cool (25°C max), dry (RH 65% max) place, protected from foreign odors and other contaminants. Under proper storage conditions, the shelf life of this product is 24 months.

This technical data sheet is the sole product specification, except if otherwise specified. The user is responsible for determining the suitability of this product to the intended use.

SPEC-0035

Reviewed/Approved: Heidi Myers, VP of Quality & Food Safety

Heidi Myers January 21, 2021

Revised: January 10, 2018
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Whey Protein Concentrate Liquid (34% Protein) Specification

Description: Whey Protein Concentrate is produced from sweet dairy whey in an Ultrafiltration system, where some portion of the lactose and minerals are removed, resulting in an increased protein level.

Parameter	Analysis	Method
Protein	≥34.00%	FT-NIR/AOAC 991.20
Total Solids	32.00 to 34.00%	FT-NIR/AOAC 990.19
pH	5.9 to 6.8	SMEDP 15.022
Antibiotics	Negative	Charm SL3
Standard Plate Count (SPC)	<20,000 / ml	SMEDP 6.020
Coliforms	<100 / ml	SMEDP 7.020
Receiving Temperature	45°F maximum	NIST

Packaging: Shipping vessel shall meet all appropriate federal, state, and local regulations.

Storage: ≤45°F for ≤72 hours

SPEC-0034

Heidi Myers January 21, 2021
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Whey Delactosed Permeate Specification

Description: Whey Delactosed Permeate is a liquid byproduct remaining after crystallization. It contains unrecoverable lactose and protein, and the vitamins and minerals naturally present in whey permeate.

Parameter	Analysis	Method
Protein	1.0 to 3.0%	FT-NIR/AOAC 991.20
Total Solids	20 to 27%	FT-NIR/AOAC 990.19
pH	5.0 to 6.0	SMEDP 15.022
Fat	<1%	FT-NIR/AOAC 989.05
Ash	4.5 to 6.5%	SMEDP 15.041
Antibiotics	Negative	Charm SL3
Standard Plate Count (SPC)	<20,000 / ml	SMEDP 6.020
Coliforms	<100 / ml	SMEDP 7.020
Receiving Temperature	45°F maximum	NIST

Packaging: Shipping vessel shall meet all appropriate federal, state, and local regulations.

Storage: ≤80°F for ≤72 hours

SPEC-0046

Reviewed/Approved: Heidi Myers, VP of Quality & Food Safety

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