



Fat filled whey powder, fat weight content from 20% up to 55%

Fat filled whey powder, fat weight content from 20 up to 55% (hereafter referred to as FFWP) is produced from pasteurized lactic liquid whey and vegetable fats, including further heat-treating, condensation, homogenization and drying on spray drier. FFWP is intended for food use.

Organoleptic parameters are presented in Table 1

Table 1

Parameter	Product characteristics
Appearance and consistency	Consistent fine dry powder, consisting of elementary agglomerated particles of whey powder. Lumps easily crushed following mechanical impact are allowed.
Colour	White slightly yellow, homogeneously spread
Taste and flavor	Clear taste, bland flavor of ingredients. Absence of fusty, musty and foreign flavors

Physicochemical parameters and energy value are presented in Table 2

Table 2

Parameter	Rate for FFWP, fat weight content, %							
	20-24	25-29	30-34	35-39	40-44	45-49	50-54	55
Fat weight content, %, min (incl. lactic fat, 1,5%)	20-24	25-29	30-34	35-39	40-44	45-49	50-54	55
Protein weight content, %, min	8,0	7,0	6,5	6,0	5,5	5,0	5,5	
Lactose weight content, %, min	49	46	44	41	39	36	34	33
Energy value, MJ	14,4	15,6	16,6	17,7	18,7	19,9	20,9	21,6
Moisture content, %, max	3							
Ash weight content, %, max	4,5				3,5			
Acidity, °T, max	10,0							
Solubility index of primary sludge, cm³, max	1,0							





Application:

Fat filled whey powder is used in the following industry branches:

-dairy industry – production of spreads, sour cream products, curd cheese and curd products, yogurts, condensed mixtures, processed cheese, drinks. Usage of FFWP ameliorates texture, taste, viscosity, increases nutritive value, prevents weeping, tinctures creamy texture, provides depression of freezing point in ice-cream;

-confectionary industry –production of confectionaries, chocolate spreads, sweet relish and toppings;

-food concentrates industry –production of soups, cereals, sauces;

-bakery –production of bakery products and macaroni products. FFWP provides smoothness for dough, improves taste and fat distribution in dough.

-meat industry –is used aiming to increase viscosity of meat substance, to flavor finished meat products.

Storage conditions and shelf life:

12 months at the temperature from 0 °C up to plus 20 °C, at the relative humidity max 85%.

Transportation conditions:

Transportation is allowed at the temperature minus 20°C up to plus 20°C, at the relative humidity max 85%.

Packaging:

- 500 -1000 kg net weight non-returnable Flecon big -bag with PE liner
- 25 kg net weight 4-5 ply paper bag with PE liner

