



QUALITY MANUAL 3.4.2

Product Specification Sweet Whey Concentrate (20% Solids) From Mozzarella Cheese Production

Issue Date 25/09/2018	Reference No. QM-3.4.2 WHEYCONCCON MOZZ	
Revision No. 003	Issued By NSR	Authorised By NAP
Page 1 of 3	Last Specification Approval Date 04/03/2024	

Sweet Whey Concentrate (20% Solids)

From Mozzarella Cheese Production

Description	<p>Pale yellow to green translucent liquid. The watery part of the milk that is separated from the coaguable part or curd especially in the process of making cheese that is rich in lactose, minerals, and vitamins and contains lactalbumin and traces of fat.</p> <p>Pasteurised at minimum 72°C for 25 seconds & concentrated by using reverse osmosis. Cheese is made from cows' milk which has been tested as negative for antibiotics.</p>
Taste / Smell	<p>Typical of whey and free from any non-whey odours. Clean & Sweet.</p>
Delivery / Tanker	<p>Delivered free from foreign bodies in clean food grade road tankers to the required volume / weight.</p> <p>All tanks cleaned and sanitized daily, and CIP log accompanies the road tank.</p> <p>Inspection hatches are sealed and blank ends and hoses capped.</p> <p>Load accompanied by delivery note showing seal numbers.</p>

Analytical Specification - Typical		Typical	Limit
Temperature		8°C	10° Max
Total Solids		20 %	<18% / >26%
Fat		<0.5%	1.0% Max
pH		6.0	<5.5 / >6.5
Antibiotic		None Detected	None Detected
Microbiological	Testing Frequency	Acceptable Limit	Rejection Limit
TVC	Each Load	<1,000 cfu/ml	>10,000 cfu/ml
Enterobacteriaceae	Each Load	<100 cfu/ml	>1000 cfu/ml
E. Coli	Each Load	ND in 1ml	ND in 1ml
Salmonella	Monthly	Absent/25ml	Present/25ml

A HACCP plan must be in place for the production of whey concentrate and a copy be held by Spear UK.
All whey concentrate must be vegetarian, Kosher and Halal approved.
Product is bought and/or sold on the understanding it will undergo further heat treatment prior to end use.



Document Uncontrolled If Printed



Capel Hermon Business Centre | Llandrillo | Corwen | Denbighshire | LL21 0ST
Telephone +44 16 78 520 504 | Email info@spear.uk.com | Web spear.uk.com



QUALITY MANUAL 3.4.2

Product Specification Sweet Whey Concentrate (20% Solids) From Mozzarella Cheese Production

Issue Date 25/09/2018	Reference No. QM-3.4.2 WHEYCONCCON MOZZ	
Revision No. 003	Issued By NSR	Authorised By NAP
Page 2 of 3	Last Specification Approval Date 04/03/2024	

Allergen	Present / Absent in Product	Risk of Cross Contamination	Details
Cereal containing gluten (i.e Wheat, rye, barley, oats, spelt, kamut) & products thereof	Absent	No	<p>If products are handled on same production site then the risks are managed to allow free from declaration to be made in final product.</p> <p>This is covered with product suppliers at SPEAR-UK supplier approval stage.</p> <p>Customers may request further information when the product and production site can be confirmed.</p>
Crustaceans & products thereof	Absent	No	
Eggs & products thereof	Absent	No	
Fish & products thereof	Absent	No	
Peanuts & products thereof	Absent	No	
Soybeans & products thereof	Absent	No	
Milk & products thereof (including lactose)	Present	-	
Nuts i.e. Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts, queensland nuts and products thereof	Absent	No	
Celery & products thereof	Absent	No	
Mustard & products thereof	Absent	No	
Sesame seeds & products thereof	Absent	No	
Sulphur dioxide & sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO2	Absent	No	
Lupin & Products thereof	Absent	No	
Mollusc & products thereof	Absent	No	

Legislation

Product conforms to all aspects of UK & EU Legislation, including but not limited to:

- Food Safety Act 1990
- EC Regs 852/2005 & 853/2005



Document Uncontrolled If Printed



Capel Hermon Business Centre | Llandrillo | Corwen | Denbighshire | LL21 0ST
Telephone +44 16 78 520 504 | Email info@spear.uk.com | Web spear.uk.com



QUALITY MANUAL 3.4.2

Product Specification Sweet Whey Concentrate (20% Solids)
From Mozzarella Cheese Production

Issue Date 25/09/2018	Reference No. QM-3.4.2 WHEYCONCCON MOZZ	
Revision No. 003	Issued By NSR	Authorised By NAP
Page 1 of 3	Last Specification Approval Date 04/03/2024	

History of Amendments/Revisions:

Revision No.	Date	Revision Detail
001	25/09/2018	First Issue
002	14/11/2018	Addition of allergen information.
003	04/03/2024	Updated allergen detail, conformity statement & added spec approval date.



Document Uncontrolled If Printed



Capel Hermon Business Centre | Llandrillo | Corwen | Denbighshire | LL21 0ST
Telephone +44 16 78 520 504 | Email info@spear.uk.com | Web spear.uk.com