

QUALITY MANUAL 3.4.2

Product Specification Sweet Whey Concentrate

Issue Date 06/06/2018	Reference No. QM-3.4.2 WHEYCONCCON
Revision No. 003	Issuer AJS
Page 1 of 3	Authorised By NAP

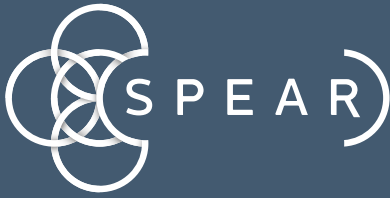
Sweet Whey Concentrate

Description	<p>Pale yellow, opaque homogenous liquid produced as a by-product of hard cheese manufacture, separated, pasteurised at minimum 72°C for 25 seconds & concentrated by using reverse osmosis or evaporation.</p> <p>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. 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	25 %	<22% / >32%
Fat	<0.5%	0.5% Max
pH	6.0	<5.5 / >6.5
Fines		<1,000 ppm
Protein (dry basis)	13%	<12%
Total Ash (dry basis)		>9.5%
Sodium (dry basis)		>1.0%
Potassium (dry basis)		>2.8%
Chloride (dry basis)		>1.8%
Nitrate	None Detected	None Detected
Nitrite	None Detected	None Detected
Hydrogen Peroxide	None Detected	None Detected
Antibiotic	None Detected	None Detected

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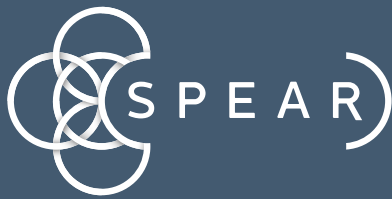
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Microbiological	Target	Limit
TVC	<25,000/ml	25,000/ml
Coliforms	None Detected	100/ml
Thermotolerant	<3,000/ml	3,000/ml
Thermophiles	<500/ml	500/ml
Bacillus Cereus	<3/ml	3/ml
Aerobic Thermophilic/Thermotolerant Spores	None Detected	Absent/ml
Sulphite Reducing Clostridia	<1/ml	<10/ml
Enterobacteriaceae	<10/ml	100/ml
E. Coli	<10/ml	10/ml
Yeasts	<100/ml	100/ml
Moulds	<100/ml	100/ml
Salmonella	None Detected	Absent/25ml

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Allergen		Risk of Cross Contamination	Details
Cereals containing gluten (i.e. Wheat, rye, barley, oats, spelt, kamut) & products thereof	Absent	No	
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	-	Milk products solely produced onsite
Nuts i.e. Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts, queensland nuts & 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 SO ₂	Absent	No	
Lupin & products thereof	Absent	No	
Mollusc & products thereof	Absent	No	

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.

History of Amendments/Revisions

Revision No.	Date	Revision Detail
001	08/06/2016	First Issue.
002	05/06/2017	Pasteurisation time/temp added and added requirement for further heat treatment.
003	06/06/2018	Amendment to product description wording.

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