



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
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Sweet Whey Concentrate

Description

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.
Cheese is made from cows' milk which has been tested as negative for antibiotics.

Taste / Smell

Typical of whey and free from any non-whey odours. Clean & Sweet.

Delivery / Tanker

Delivered free from foreign bodies in clean food grade road tankers to the required volume / weight.
All tanks cleaned and sanitized daily, and CIP log accompanies the road tank. Inspection hatches are sealed and blank ends and hoses capped.
Load accompanied by delivery note showing seal numbers.

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

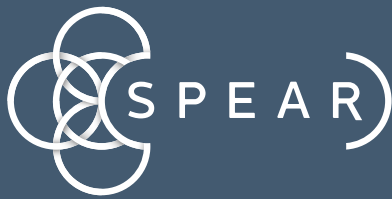
A HACCP plan must be in place for the production of whey concentrate and a copy be held by Spear UK.

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.

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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

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 SO2	Absent	No	
Lupin & products thereof	Absent	No	
Mollusc & products thereof	Absent	No	

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