PRODUCT DESCRIPTION
A sweet dairy whey with 50% of the minerals removed by a special electrodialysis process which preferentially removes the monovalent sodium and chloride ions. This process provides essentially salt-free taste due to reduction of sodium, potassium and chloride ions. Calcium and phosphorus levels are only slightly reduced, still providing significant nutritional value. Processing conditions are designed to minimize damage to the highly nutritious whey proteins.

FUNCTIONALITY
NutriTek® 500 adds a milky flavor that is essentially salt free and provides added solids for achieving the desired body and texture, economically, in a food application. Lack of salty flavor characteristics permit increased usage compared to dry whey. Since 75% of NutriTek 500 is milk sugar (lactose), it can be used as a partial replacement for sucrose to reduce the excess sweetness of some coatings and fillings.

TYPICAL APPLICATIONS
Compound coatings: NutriTek 500 is preferred over other dairy ingredients because of its lack of salty flavor. Direct replacement of 50% NFDM with NutriTek 500 can be made without other changes in formulation, processing and product characteristics.
Soups and dry mixes: Acts as an emulsifier and provides dairy flavor as well as providing an economical bulking and flowing agent. Drinks and salad dressings: Stable at acid pH, NutriTek 500 provides dairy flavor, good solubility and emulsification. Ice Cream and Frozen desserts: Use up to 25% of the serum solids in hard pack ice cream and up to 50% of the serum solids in other frozen desserts. Fillings: Replace up to 100% of the NFDM in filling formulas.

STORAGE CONDITIONS
Dry/ambient conditions are recommended. Store less than 75% relative humidity. Do not store under refrigeration.

RE-EVALUATION DATE
Twenty-four months from date of manufacture.

TECHNICAL DATA
Ingredient Listing: Reduced Minerals Whey (milk)

Physical Analysis
Protein (Nx6.28)% 11.1
Lactose % 78.2
Fat % 1.2
Minerals % 3.0
Moisture % 4.8
pH 6.0-6.5

Specification
None
1.5 (max)
4.0 (max)
5.0 (max)

Microbiological Standards
Std Plate Count cfu/g 1,000
Coliform Count cfu/g Negative
E. coli Negative
Salmonella Negative

Food Energy
K Cal/100g 370

Mineral Analysis
Calcium mg/100g 453
Magnesium mg/100g 115
Phosphorus mg/100g 474
Potassium mg/100g 829
Sodium mg/100g 311
Chloride mg/100g 90

Vitamin Analysis
Vitamin A IU/100g 20
Vitamin C mg/100g 1.0
Thiamine mg/100g 0.4
Riboflavin mg/100g 2.2
Niacin mg/100g 1.1

Physical Characteristics
Appearance Free from lumps that do not break up under slight pressure
Flavor Free from any foreign flavors and odors
Extraneous Matter Free from extraneous matter

Allergen Classification
Dairy product – contains whey proteins and lactose.