

Variolac[®] 850

PRODUCT DESCRIPTION:

Variolac[®] 850 is a spray-dried free flowing whey permeate powder which can be used in a variety of food applications as a cost effective bulking agent.

PROPERTIES:

- Free flowing
- High wettability
- Sweet dairy flavour
- Flavour binding and enhancing
- Lactose and amino acids facilitate the Maillard reaction

CHEMICAL SPECIFICATIONS	Unit	Specification		Frequency of analysis	Analytical method
		Min.	Max.		
Protein as is (Nx6.38)	%		3	Per batch	ISO 8968-3:2004/IDF 20-3:2004
Lactose monohydrate as is	%	85		Per batch	Polarimetry
Ash	%		7	Per batch	NKML 173
Moisture at 87°C	%		3.5	Per batch	A 1 c de Analytical Methods for Dry Milk Products- NIRO Atomizer

MINERALS	Unit	Specification		Typical value	Frequency of analysis	Analytical method
		Min.	Max.			
Sodium, Na	%			0.6	Monitoring	DS/EN 13805:2014,DS/EN ISO 11885m:2009/ICP-OES
Magnesium, Mg	%			0.1	Monitoring	ICP-OES
Phosphorus, P	%			0.6	Monitoring	ICP-OES
Chloride, Cl	%			0.8	Monitoring	NMML 178:2004 mod. Titulación
Potassium, K	%			1.5	Monitoring	DS/EN 13805:2014,DS/EN ISO 11885m:2009/ICP-OES
Calcium, Ca	%			0.6	Monitoring	ICP-OES

PHYSICAL SPECIFICATIONS	Unit	Specification		Frequency of analysis	Analytical method
		Min.	Max.		
pH (10% sol.)		5.8	6.5	Per batch	ISO 5546:2010 / IDF 115:2010
Bulk density (625x stamp)	g/cm ³		0.7	Monitoring	IDF 134/ ISO 8967, 625 stamp
Colour		Pale yellow		Per batch	Comparison to reference sample
Flavour/odour		Bland, slightly salty		Per batch	Comparison to reference sample

MICROBIOLOGICAL SAMPLING AND LIMITS	Unit	Specification		Frequency of analysis	Analytical method
		Max.			
Total plate count (30°C aerobic)	CFU/g	10,000		Per batch	ISO 4833:2013(E)
Yeast & mould	CFU/g	100		Per batch	ISO 6611:2004(E), IDF 94:2004(E)
Enterobacteriaceae	CFU/g	50		Per batch	ISO 21528-2:2017
Absent in					
Salmonella		125g		Monitoring	ISO 6579-1:2017
Staphylococcus aureus		1g		Per batch	ISO 6888-1:1999

NUTRITIONAL VALUES

VALUES PER 100 G PRODUCT

Energy	1485 / 355	kJ/kcal
Calories from fat	2.7	Kcal
Protein (Nx6.25)	3.0	g
Carbohydrate	85	g
- of which dietary fiber	0.0	g
- of which sugars	85	g
- of which added sugars		g
Fat	0.3	g
- of which saturated fat	0.0	g
- of which trans fat	0.0	g
Cholesterol	0.0	mg
Salt	1.5	g
Sodium	600	mg
Vitamin A	n.a.	
Vitamin C	n.a.	
Calcium	0.6	%
Iron	n.a.	mg

EU: Energy value is calculated according to Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers.

STORAGE:

Store in closed bags under cool and dry conditions to prevent deterioration due to humidity and high temperatures.

SHELF LIFE:

12 months if kept under the prescribed storage conditions.

PACKAGING:

Paper bags with a polyethylene inner bag containing 25 kg net.
1000 kg big bags with polyethylene inner bag

ALLERGENS

The table below indicates the presence (as added component) of the following allergens and products thereof:

YES	NO	ALLERGENS	DESCRIPTION OF COMPONENTS
		● Cereals containing gluten and products thereof	
		● Crustaceans and products thereof	
		● Eggs and products thereof	
		● Fish and products thereof	
		● Peanuts and products thereof	
		● Soya beans products thereof	
		● Milk and products thereof (including lactose)	Bovine milk
		● Nuts	
		● (Tree) Nuts and products thereof	
		● Celery and products thereof	
		● Mustard and products thereof	
		● Sesame seeds and products thereof	
		● Sulphur dioxide and sulphites (>10 mg/kg)	
		● Lupin and products thereof	
		● Molluscs and products thereof	

LEGAL REFERENCES:

The product is manufactured, packaged and labelled according to the relevant EU-regulations for food and food ingredients, and/or FAO/WHO Codex Alimentarius where applicable. This includes that the milk/milk constituents used as raw material originate from healthy cows. The milk used in the production is included in monitoring programmes for undesirable substances as required by regulations or HACCP-based risk assessment. The production plant is approved by the competent authorities and included in the EU register of approved food establishments.

Products manufactured outside EU complies with relevant regulations in the country where the product is produced.

GMO POLICY:

Arla Foods Ingredients Group P/S's objective is to avoid genetically modified ingredients in our products. The requirements we have established for our suppliers ensure that only non-GMO raw materials are used during production of our products. Therefore, our products and the raw materials used do not contain, consist of or are produced from GMOs as defined in regulation (EC) No 1829/2003 and they do not contain ingredients produced from GMOs. Therefore, our products do not need labelling according to Regulation (EC) No 1829/2003 and 1830/2003.

For the definition of GMOs we refer to EU Directive 2001/18/EC.