

**PARTIALLY DEMINERALIZED
CHEESE WHEY POWDER**
(SPRAY DRIED METHOD)

DESCRIPTION:

LACTOYER PDM[®] is a uniform, smooth, yellowish white powder with a salty-sweet flavor.

It is made from whey of the cheese industry, with standardized and pasteurized milk fat, with most of its mineral salts separated by Nanofiltration.

ANALYTICAL DATA:

SENSORY ASPECTS

PHYSICAL APPEARANCE	FINE PARTICLE POWDER
COLOR	YELLOWISH
SMELL	CHARACTERISTIC
FLAVOR	DAIRY

PHYSICOCHEMICAL SPECIFICATION

MOISTURE	MÁX. 4 %
PROTEIN	MÍN. 11 %
TOTAL ASHES	MÁX. 6 %

MICROBIOLOGICAL ANALYSIS

TOTAL MESOPHILIC AEROBIC	< 3,0 10 ⁵ UFC/g
TOTAL COLIFORMS	< 50 UFC/g
ESCHERICHIA COLI	< 10 UFC/g
SALMONELLA SPP	AUSENCIA /25 g
MOLD AND YEASTS	< 100 UFC/g

(A) OTHER ASPECTS

CRUDE FAT	MIN. 2 %
LACTOSE	MÍN. 74 %

(B) MINERAL PROFILE

CALCIUM	1 %
SODIUM	0,8 %
POTASSIUM	2 %
MANGANESE	0.13 ppm
PHOSPHORUS	0,70 %
IRON	8 ppm

(C) AMINO ACID PROFILE

ALANINE	0,50 %	LEUCINE	1,20 %
ARGININE	0,30 %	LYSINE	0,90 %
ASPARTIC ACID	1,10 %	METHIONINE	0,23 %
GLUTAMIC ACID	2 %	PROLINE	0,80 %
CYSTINE	0,20 %	SERINE	0,60 %
PHENYLALANINE	0,40 %	THREONINE	0,73 %
GLYCINE	0,22%	TRYPTOPHAN	0,19 %
HISTIDINE	0,21	VALINE	0,68 %
ISOLEUCINE	0,63 %		

(A) TYPICAL PARAMETERS

(B) AVERAGE VALUES

(C) FEDNA TABLES - Spanish Foundation for the Development of Animal Nutrition

BENEFITS:

- It is a low fat content ingredient.
- Gives a dairy taste to the product.
- It is a low cost product.
- It is used both in food grade and animal nutrition industries as an aggregate or supplement of dairy solids

APPLICATIONS:



- **Pigs:** The inclusion of LACTOYER PDM in feeds for weaned piglets at 21 days, allows to cover the need of lactose (15% to 20%). The quality of the product, the level of lactose and protein, allow to use it both in liquid and solid diets, from the first days of life and up to 30 days after weaning.
- **Ruminants:** LACTOYER PDM is a raw material of choice for the production of dairy replacers for calves, not only because of the favourable price-quality ratio, but also because of the stability of nutritional components that improves their quality.

PACKAGING:

25 kg. bags / 500 kg. Bigbags / 1000 kg. Bigbags.
Shelf life: 24 (twenty four) month from production date.



Declaración de alérgenos
 CONTAINS MILK DERIVATIVES



NO CONTIENE alimentos genéticamente
 modificados (GMO).



Producto aprobado en Argentina por el Servicio
 Nacional de Sanidad y Calidad Agroalimentaria.



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