



Beta Serum Powder

Beta Serum is a liquid stream rich in phospholipids and proteins which is spray dried using standard conditions.

PHYSICAL ANALYSIS

	Typical	Specification
Protein as is	31.0 %	
Moisture	3.5%	<4.0%
Fat	17 %	
Carbohydrate	42.1% (calc)	
Ash	6.4 %	

MICROBIAL ANALYSIS

	Typical	Specification
Aerobic Plate Count	<1,000	<30,000
Coag Pos Staph	ND	ND
Coliforms	ND	<10
E coli	ND	ND
Salmonella (750 g)	ND	ND
Yeast and Moulds	<10	<50

NUTRITIONAL INFORMATION

	Per serving [20 g]	Per 100 g
Energy	374.34 kJ	1871kJ
Protein	6.2 g	31.0 g
Fat	3.40 g	17.0 g
Saturated	2.38 g	11.90 g
Carbohydrate	8.42 g	42.10 g

APPLICATIONS

Suitable applications include nutritional formulations and specialist products.

PRODUCT CHARACTERISTICS

Good solubility
Good emulsifying properties
Rich creamy flavour

SUGGESTED LABELLING

Beta Serum Powder
Allergens: contains milk and dairy products.

HALAL & KOSHER CERTIFICATION

WESTPRO™ Beta Serum Powder is manufactured to Halal and Kosher standards and under Halal and Kosher conditions.

REGULATORY INFORMATION

Westland Milk Products certifies this product is manufactured using milk sourced entirely from New Zealand dairy cows and contains no preservatives, antioxidants or food additives. It is also free of rBST, which is not licensed for use in dairy cows by the New Zealand Food Safety Authority. The product contains no genetically modified organisms, plant or animal products.

PACKAGING AND STORAGE

The standard export packs are 25 kg multi-wall kraft bags. Packages are labelled with unit number and manufacturing and expiry dates. The product should be kept in a cool, dry, well ventilated, odour free area with temperatures not exceeding 25 °C and relative humidity below 65 %. Product should not be in direct contact with floors or walls. Product has a shelf life of 24 months when stored under these conditions.

QUALITY ASSURANCE

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control. Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures in an ISO 17025 certified laboratory. During storage and shipment, precautions are taken to ensure that product quality is maintained. Each package is identified, enabling trace back. Manufacturing premises operate under a Risk Management Programme approved by NZ Food Safety Authority. This programme incorporates an HACCP programme and certification to ISO 22000 and 14001.

 **Westland Milk Products**
Hokitika • New Zealand

IT'S OUR
MILK THAT
MAKES US.

Hokitika
Christchurch

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