









The instantised WPI is manufactured from dairy whey using cross flow micro-filtration (MF) and ultra-filtration (UF).

The product is spray dried and lecithinated allowing the product to be more easily soluble (mixed) in water/milk etc. It is an undenatured Whey Protein, Low in Fat, Lactose and Cholesterol giving nutritional benefits as well as providing enhanced functional and flavour properties. Ideal for nutritional beverage powders that require spoon stirring.

PRODUCT CHARACTERISTICS

- Excellent nutritional value
- PDCAAS score of 1.00
- Excellent dispersibility and solubility
- · Low lactose, low fat and low cholesterol
- Clean flavour
- Soluble over a wide pH range
- Excellent whipping capability
- Excellent gelling properties

SUGGESTED USES

Nutritional powered beverages

PACKAGING

 Multi-wall paper that incorporates a moisture barrier and contains the product within an inner polyethylene bag. No staples or metal fasteners are used.

Net Weight	20.0 Kg
Gross Weight	20.4 Kg

STORAGE AND HANDLING

Whey Protein Isolates are hygroscopic and can absorb odours. Therefore adequate protection is essential. It is recommended that product is stored at temperatures below 25 °C, relative humidity below 65% and in an odour free environment. stocks should be used in rotation preferable within 24 months of manufacture.

TYPICAL COMPOSITIONAL ANALYSIS

Protein Dry Basis	93.7
Protein (N X 6.38) (G/100G) as is	88.8
Moisture(g/100g)	4.9
Fat (g/100g)	1.0
Total Carbohydrates (g/100g)	1.2
Ash (g/100g)	3.0
Inhibitory substances (IU/ml)	<0.005

TYPICAL NUTRITIONAL ANALYSIS

Calories (kcal/100g)	375
Calories from fat (kcal/100g)	9
Total sugars(lactose) (g/100g)	1.2
Fibre (g/100g)	0
Cholesterol (mg/100g)	5
Saturated fat (g/100g)	0.6
Trans fat (g/100g)	0.07
Vitamin A (μg/100g)/	0
Sodium (mg/100g)	130
Calcium (mg/100g)	414
Potassium (mg/100g)	836
Iron (mg/100g)	0.5



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TYPICAL PHYSICAL PROPERTIES

Colour	White to light cream
Flavour	Clean
Ph (5% at 20° C)	6.9
Scorched particles	(50g) Disc A
Bulk Density (packed g/ml)	0.34

TYPICAL MICROBIOLOGICAL ANALYIS

Aerobic Plate Count (cfu/g)	<30000
Yeast& mould (cfu/g)	<50
Salmonella (750g)	Absent
Listeria (25g)	Absent
E.Coli (1g)	Not Detected

TYPICAL AMINO ACID PROFILE (grams/100g)

*Essential Amino Acid

5.6
2.4
11.3
2.9
19.0
1.9
1.9
7.2
11.3
10.3
2.4
3.3
6.4
5.1
7.4
1.9
3.4
6.4

QUALITY ASSURANCE

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subjected to regular monitoring and control.

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.

During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified enabling traceback.

COMPLIANCE

 Halal product is available on request and subject to availability.

INGREDIENTS

- Pasteurised whey
- Sunflour Lecithin

SUGGESTED LABELLING

Whey Protein Isolate, Sunflour Lecithin

Allergens: Contains Milk and Diary products,
Soy.

Country regulations for product labeling vary. Rogers & Company advises customers that they need to check local regulations to determine the correct labeling of this ingredient.



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