



Milk Protein Concentrate

Functional Advantages and Applications

Functional Property	Advantages	Applications
SOLUBILITY	Proteins are highly soluble Ultrafiltration preserves protein structure	Skim Milk Powder replacement Sport Drinks
	Adds opacity Improves viscosity Improves mouth feel	Low fat spreads Weight loss products
	Rich in essential amino acids	High protein diet products Infant formulas Protein supplements
	Rich in essential amino acids Increase muscle mass	Sports Nutrition drinks and bars
	High quality proteins promote healing	Enteral products
EMULSIFICATION	Proteins stabilize oil/water interfaces	Bakery products, Dairy beverages Sauces, Soups, Sausages Delicatessens (meat emulsions) Vinaigrettes
GELLING	Water is trapped within the protein matrix, thus increasing viscosity	Bakery products, Dairy beverages Cheeses, Yogurts, Confections Sauces, Toppings, Creams for desserts
FOAMING & WHIPPING	Proteins stabilize air/water interfaces	Cakes, Ice Cream, Meringues Mousses, Souffles, Whipped Cream
VARIOUS	Cheese yields double vs. SMP	Reduced fat cheese
	Reduced loss of whey	Standardizing whole milk with MPC vs SMP
	Low lactose content Favorable for lactose intolerant diets Minimizes undesirable fermentation Minimizes atypical flavors Minimizes white crystal defects	