

Description

INPRO 34 is a whey protein concentrate manufactured from liquid whey and gently spray dried to maintain product quality and integrity.

Properties

- An excellent alternative to skim milk powder
- Highly bioavailable source of dairy calcium
- Excellent functional and nutritional properties
- Bland flavour profile for formulating ease
- Cost effective and versatile ingredient.

Packaging

INPRO 34 is packaged in multi-walled paper bags with a polyethylene liner with a net content of 25 kg (55.1 lbs).

Storage Conditions

In the original sealed bag under normal storage conditions of 5-25°C (41-77°F), relative humidity at maximum 70%, and an odour free environment.

Shelf Life

Extended storage should be at 15°C or lower. A cool, dry and clean storage area is recommended. In the original sealed packaging, INPRO 34 has a shelf life of 18 months.

Application

INPRO 34 is an excellent alternative to skim milk powder. The functional and nutritional aspects of INPRO 34 make it suitable for a wide variety of food and feed applications.

INPRO 34 can replace 10% or more of the milk protein in set yogurts without affecting the flavour or reducing gel strength. Also, INPRO 34 does not interfere with viscosity of stirred yogurts made with added skim milk powder.

INPRO 34 can be used in the production of ice cream to maintain protein levels and good texture. The emulsification properties of INPRO 34 make it suitable for use as a thickener and emulsifier in sauces and cream soups.

Additionally, INPRO 34 may be used as a dairy ingredient in baked goods such as breads, biscuits, and confectionery products.

In snacks and seasonings, INPRO 34 works well as a flavour carrier and volumizing agent. It also provides flavour enhancement and texture modification.

INPRO 34 also functions well as a binder in hams, sausages and patés.

INPRO 34 is heat stable up to 75°C for 6 minutes. Its functional properties are well suited to these temperature processing applications, where protein stability and prevention of protein precipitation are necessary.

Specification	
Chemical	
Protein (N x 6.38) dry basis	34.0% min.
Lactose	45.0% min
Moisture	4.5% max.
Fat	5.0% max.
Ash	8.0% max.
pH (10% solution)	6.0 – 7.0
Microbiological	
Standard Plate Count	30,000 CFU/g max.
Coliform	10 CFU/g max.
Yeast and Mould	100 CFU/g max.
Salmonella	Negative in 25g
<i>Staphylococcus aureus</i>	10 CFU/g max.