

Description

INPRO 90 Agglomerated is a whey protein isolate manufactured with a unique process that incorporates low pressure, low temperature, ultra and microfiltration, and advanced spray drying technology. This process ensures minimal protein denaturation and produces a pure source of whey protein that is virtually fat free, fully soluble, and has a neutral flavour. INPRO 90 Agglomerated combines exceptional nutritional characteristics with beneficial physiological properties making it an ideal choice for sports, health, and clinical applications.

Properties

- Excellent source of all the essential amino acids, including the highest levels of branched chain amino acids available from any protein source.
- Low in fat and cholesterol, making it a healthy way to incorporate protein into any diet.
- Higher biological value than other protein sources, including egg white, soy and caseinate.
- Easily digestible.
- Soluble over a wide pH range.
- Contains biologically active protein fractions, including glycomacropeptide, which is not present in ion-exchange products.

Applications

INPRO 90 Agglomerated is a natural food ingredient with excellent functional and nutritional characteristics ideal for various food as well as a range of sports, health and fitness products requiring protein fortification.

- Protein enriched sports and health drinks.
- Clinical supplements.
- Protein fortified nutrition bars.

Packaging

INPRO 90 Agglomerated is packaged in multi-walled paper bags with a sealed polyethylene liner with a net content of 20 kg (44.1 lbs.) Palletized/wrapped to units of 800 kg.

Storage Conditions

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

Shelf Life

Extended storage should be 15°C or lower. A cool, dry and clean storage area is recommended. In the original sealed packaging, INPRO 90 Agglomerated has a shelf life of at least 12 months.

Specification

Chemical

Protein (N x 6.38) dry basis	90.0% min.
Lactose	3.0% max.
Moisture	5.0% max.
Fat	2.0% max.
Ash	3.5% max.
pH (10% solution)	6.0 – 6.8

Microbiological

Standard Plate Count	10,000 CFU/g max.
Enterobacteriaceae	10 CFU/g max.
Yeast and Mould	100 CFU/g max.
Salmonella	Negative in 375g
<i>Staphylococcus aureus</i>	10 CFU/g max.