

Description

INPRO 80 NL is a whey protein concentrate manufactured from liquid whey. It is manufactured using an ultrafiltration technique followed by a gentle spray drying process in order to maintain protein integrity and to ensure the highest quality product.

Properties

- Functional and nutritional characteristics provide a versatile ingredient.
- Highly bioavailable source of dairy calcium
- INPRO 80 NL is highly dispersible with a wide range of applications
- Excellent for sports drink mixes and protein bars.
- Bland flavour profile for formulating ease.

Packaging

INPRO 80 NL is packaged in multi-walled paper bags with a sealed polyethylene liner with a net content of 25 kg (55 lbs.) Palletized/wrapped to units of 1,000 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

In the original sealed packaging, INPRO 80 NL has a shelf life of 18 months.

Applications

INPRO 80 NL is a natural food ingredient with excellent nutritional and functional properties.

The nutritional benefits include a well-balanced amino acid profile with a high concentration of branched chain amino acids (BCAAs), which are essential for athletes and individuals seeking a healthy and balanced diet.

The gelation and water retention properties make whey protein concentrates suitable for cooked hams and meats, seafood analogs, soups, gravies and sauces.

The emulsifying properties of whey protein concentrates deliver a product that can effectively be used in salad dressing formulations and other emulsified products.

Foaming characteristics of INPRO 80 NL are similar to egg whites, allowing for applications in custards, meringues, and frozen desserts.

Specification	
Chemical	
Protein (N x 6.38) dry basis	80.0% min.
Lactose	10.0%
Moisture	5.0% max.
Fat	8.0% max.
Ash	7.0% max.
pH (10% solution)	6.2 – 7.0
Microbiological	
Standard Plate Count	30,000 CFU/g max.
Enterobacteriaceae	<10 CFU/g max.
Yeast and Mould	<100 CFU/g max.
Salmonella	Negative in 50g
Coagulase+ Staphylococci	Negative in 1 g