

## INPRO 34

### 34% Whey Protein Concentrate

#### □ DESCRIPTION

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

#### □ APPLICATIONS

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.

This ingredient can replace 10% or more of the milk protein in set yogurts without affecting the flavour or reducing gel strength. It does not interfere with the 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.

It may also 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 pates.

Agglomerated INPRO 34 is a highly dispersible product with a wide range of applications.

#### □ BENEFITS OF INPRO 34

- 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.

#### □ TECHNICAL SERVICES AND R&D

Vitalus's technical staff provides customers with on-site research, applications assistance, and new product development.

#### □ QUALITY ASSURANCE

Vitalus's QA/QC departments closely monitor and ensure the superior quality of our products. Our plants are HACCP certified and follow good manufacturing practices.