

INPRO 80

80% Whey Protein Concentrate

□ DESCRIPTION

INPRO 80 is a whey protein concentrate sourced from sweet cheese 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.

□ APPLICATIONS

INPRO 80 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 to athletes and individuals seeking a healthy and balanced diet.

The functional properties of INPRO 80 make it an ideal choice for various applications.

The gelation and water retention properties make INPRO 80 suitable for cooked hams and meats, seafood analogs, soups, gravies, and sauces.

The emulsifying properties of INPRO 80 delivers a product that can effectively be used in salad dressing formulations and other emulsified products.

Foaming characteristics are similar to egg whites, with applications in custards, meringues, and frozen desserts.

Low fat INPRO 80 can replace skim milk powder in yogurt applications to enhance flavour, appearance, and mouthfeel.

□ BENEFITS OF INPRO 80

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

□ 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.