

## Description:

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ISOLAT WHEY INSTANT 90 is manufactured by using a combination of Cross-Flow Ultrafiltration and Microfiltration techniques on sweet whey. The resulting protein concentrate is spray dried, agglomerated and instantised. This product provides an excellent source of natural protein in an easy mixing form for use in a variety of applications in special dietary food and beverage formulations.

## Physical characteristics:

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Aspect	Powder
Color	Off white to cream
Taste	Bland and Clean
Scorched particles ADMI	A-B
pH	5,8 - 6,8

## Chemical analysis:

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Proteins (TN×6,38) dry basis	90% min	92%
Moisture	6% max.	5%
Ash	3,5% max.	2,5%
Fat	2% max.	1%
Lactose	3%	2%
Mineral composition:		
Mg		0,06%
Ca		0,48%
Na		0,3%
K		0,5%
P		0,22%

### Typical Amino Acid profile (g/100g product)

Ala: 5,0; Arg: 2,1; Asp: 11,0; Cyst: 2,2; Glu: 18,1; Glyc: 1,4; Hist: 1,7; Ile: 6,4; Leu: 10,6; Lys: 9,6; Met: 2,2; Phe: 3,0; Pro: 5,5; Ser: 4,6; Thr: 6,7; Trp: 1,4; Tyr: 2,6; Val: 5,9

## Microbiological analysis:

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Standard plate count	10 000/g max.
Enterobacteriaceae	<10/g
Salmonella	Negative/50g

## Packaging:

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5 kg multiwall paper bags with polyethylen liner.

## Storage:

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To be stored indoors in a cool (about 20°C) and dry place (RHE < 70%), for 18 months preservation from date of manufacture.