

Product

Whey protein concentrate 80%; agglomerated and instantised

Description

Volactive UltraWhey 80 instant is manufactured from sweet cheese whey using cross-flow membrane filtration. The resulting protein concentrate is spray-dried with concurrent agglomeration and instantised with soya lecithin (E322). This product provides an excellent source of natural protein for use in a variety of food and beverage applications in an easy mixing form.

Chemical properties	Typical	Min/Max	Test Reference
Protein % (Nx6.38, dry matter)*	82.0	80.0 min	NIR (cal. to Kjeldahl)
Lactose %	4.0	6.0 max	Calculated by difference
Fat %	7.0	8.5 max	NIR (cal. to Rose Gottlieb)
Moisture %	4.5	5.5 max	Oven, 102 °C
Ash %	3.5	4.5 max	NIR (cal. to oven, 550°C)
pH	6.5	6.2 min	pH meter (10% solution)

Physical properties	Typical	Test Reference
Appearance	A cream, agglomerated powder	Subjective
Taste/ Flavour	Clean taste, no off flavours	Subjective
Insolubility Index, mL/50mL	< 0.20	Centrifuge (10% solution)
Scorched Particles	Disc A	ADPI
Bulk density, g/mL	0.39	Tapped

Microbiological properties	Typical	Min/Max	Test Reference
Total Viable Count, cfu/g	<10,000	30,000 max	ISO 4833:2003
Enterobacteriaceae, cfu/g	Not detected	10 max	ISO 21528-2:2004
Yeasts & Moulds, cfu/g	Not detected	50 max	ISO 6611:2004
E. coli, /1g	Not detected	Not detected	ISO 16649-2:2001
Salmonella, /125g	Not detected	Not detected	ISO 6579:2002
S. aureus, cfu/g	Not detected	10 max	ISO 6888-1:1999

*Protein declaration

The protein declaration of a product is strongly linked to the product application, the industry and/or the legal labelling requirements, according to Regulation (EU) No 1169/2011 on the provision of food information to consumers. The table below provides the different ways that the protein content of Volactive UltraWhey 80 instant can be declared.

	Typical	Min
Nx6.38; dry matter basis	82.0	80.0
Nx6.38; as is basis	78.3	76.4
Nx6.25; dry matter basis	80.3	78.4
Nx6.25; as is basis	76.7	74.8

Intended use

Volactive UltraWhey 80 instant is intended for use in products for the general population and has not undergone a food safety risk assessment to determine its suitability for use in products designed for vulnerable or sensitive groups within the population.

Packaging

Available in 20kg net weight bags made from fully strippable food grade packaging that complies with Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food. The product is contained within an inner heat-sealed, poly-liner with an outer multi-wall paper sack.

Shelf life and storage

Eighteen months from date of manufacture when stored below 25°C and below 65% relative humidity. Store away from strong flavours or odours and any aromatic materials. Keep away from sources of extreme temperature; and direct sunlight.

Tariff code

3502 2091

For further information contact

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Trace minerals and heavy metals, ppm

Aluminium	<5.00
Arsenic	<0.25
Cadmium	<0.10
Chromium	<1.00
Cobalt	<1.00
Copper	<5.00
Iron	<10.0
Lead	<0.02
Manganese	<1.00
Mercury	<0.05
Molybdenum	<1.00
Selenium	<1.00
Tin	<5.00
Titanium	<10.0
Zinc	<5.00

Minerals, mg per 100g powder

Calcium	550
Chloride	50
Magnesium	50
Phosphorus	350
Potassium	500
Sodium	150

Vitamins, mg per 100g powder

Choline chloride	75.0
Niacin (Vit B3)	0.00
Thiamin (Vit B1)	0.15
Riboflavin (Vit B2)	0.55
Pantothenic acid (Vit B5)	0.40
Folic acid (Vit B9)	0.55

Amino acid profile, % of total amino acid

Alanine	5.00
Arginine	2.10
Aspartic acid	11.0
Cystine	2.20
Glutamic Acid	18.1
Glycine	1.40
Histidine	1.70
Isoleucine	6.40
Leucine	10.6
Lysine	9.60
Methionine	2.20
Phenylalanine	3.00
Proline	5.50
Serine	4.60
Threonine	6.70
Tryptophan	1.40
Tyrosine	2.60
Valine	5.90

Protein fractions, % of protein

Beta-Lactoglobulin	50 - 60
Glycomacropeptide	15 - 20
Alpha-Lactalbumin	15 - 20
Bovine Serum Albumin	1.0 - 2.0
Immunoglobulin G	1.0 - 2.0
Immunoglobulin A	0.1 - 1.0
Lactoferrin	0.1 - 0.5

Nutritional Information, g per 100 g powder

Energy value, KJ	1,677
Energy value, Kcal	397.0
Protein (Nx6.38; dry matter basis)*	82.0
Carbohydrates	4.00
of which sugars	4.00
Fat	7.50
of which unsaturated	5.00
of which monounsaturated fatty acids	2.75
polyunsaturated fatty acids	2.00
trans fatty acids	0.25
saturated	2.50
Cholesterol	0.20
Dietary fibre	0.00

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Disclaimer

This information presented in this data sheet derives from average values of continuous work and is believed to be accurate and reliable. The information should be used as guidance only, since certain product batches can deviate from the average figures.