



Whey Protein Isolate 90%



Whey protein isolate is manufactured from sweet dairy whey using cold microfiltration and ultra-filtration membrane technology. The product is then gently spray dried and lecithinated into a granular, free-flowing powder that is readily dispersible in water. The process results in an un-denatured whey protein that is highly soluble over a wide pH range and has a very clean, bland flavor.

Applications

- Sports Nutrition
- Dietetic Products
- Beverages
- Bakery
- Snack Foods
- Dairy/Cheese
- Tablets/pre-mixes

Major Form

Instantized. Isolates are processed to remove the fat and lactose. They are 90%+ protein on a dry basis and are mild to slightly milky in taste. Manufactured from white cheese only to obtain white color.

Certifications

Allergen Statement, COA, MSDS, Kosher and Quality Certification & Analysis are available upon request.

Packaging and Storage

- Heat sealed, multi-wall kraft paper bags with low density laminated polyethylene liner
- Net weight: 20 kg
- Store in an odor free environment below 80° F with a relative humidity below 65%
- Shelf life — 12 months

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