

TYPE	Instantized whey protein hydrolysate powder derived from sweet fresh dairy whey		
CHARACTERISTICS	WPH-4 Instant is lightly hydrolysed whey protein concentrate		
ANALYSIS		<i>methods*</i>	
	Moisture	<i>(Niro Atomiser)</i>	max. 4.5 %
	Protein on DM (N x 6.38)	<i>(IDF20B:1993, Kjeldahl)</i>	min. 80 %
	Fat	<i>(SBR)</i>	max. 7.5 %
	Ash	<i>(AOAC (95)945.46 33.2.10)</i>	max. 5 %
PHYSICAL PROPERTIES	Taste/flavour		typical dairy
	Colour		slightly yellow free flowing powder
	Scorched particles	<i>(ADPI)</i>	disc A
	pH (5 %)	<i>(IDF 115A:1989)</i>	6 – 7.5
	Degree of hydrolysis	<i>(TNBS)</i>	4±2 %
MICROBIOLOGICAL DATA	Total plate count	<i>(IDF 100B)</i>	max. 10,000/g
	Coliforms	<i>(IDF 170A/LST-MUG)</i>	absent in 1 g
	Yeasts and moulds	<i>(IDF 94B)</i>	max. 10/g
	Salmonella	<i>(Detection FDA)</i>	absent in 25 g
	Listeria	<i>(Detection FDA)</i>	absent in 25 g
APPLICATIONS	WPH-4 Instant can be used in various nutritional applications.		
PACKAGING AND STORAGE	Multi-ply paper bags with polyethylene innerliner (netto weight 25kg) or bulk bag. Shelf life of the product is 24 months, when dry stored away from odours at maximum 30°C.		

**Methods of analysis are based on indicated international standards*

TYPICAL AMINO ACID PROFILE

g/ 100 g protein

ESSENTIAL AMINO ACIDS	
Isoleucine*	6.21
Leucine*	10.38
Lysine	9.27
Methionine	2.18
Phenylalanine	3.12
Threonine	6.80
Thryptophan	1.72
Valine	5.85
NON-ESSENTIAL AMINO ACIDS	
Histidine	1.7
Alanine	4.91
Arginine	2.20
Aspartic acid	10.78
Cystein	2.45
Glutamic Acid	17.33
Glycine	1.67
Proline	5.87
Serine	4.94
Tyrosine	2.62

TYPICAL MINERAL CONTENT

mg/ 100 g

Sodium	250-550
Calcium	500-700
Potassium	500-800
Phosphorus	300-500
Magnesium	60-90
Zinc	0.3-0.5
Iron	0.5-0.9

**TYPICAL NUTRITIONAL
INFORMATION**

Per 100 g

Energy	401 kcal
cholesterol	0.19
cis mono unsaturated fatty acids	1
cis polyunsaturated fatty acids	0.19
Total trans fatty acids	0.16
saturated fatty acids	2.54