



Intant Whey Protein Concentrate is produced via proprietary filtration process that concentrates native whey proteins in a highly purified form. The product is instantized via an in-line agglomeration procedure that creates a highly soluble nutritive ingredient.

Applications

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

Physical Characteristics

Appearance: Free from lumps that do not break up under slight pressure

Flavor: Sweet dairy aroma, free from foreign aromas

Foreign material: Free from extraneous matter

Manufacturer Information

Manufactured from white cheese only to obtain white color

Product of the USA – Milk Specialties Global, Eden Prairie, MN

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 – two years

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