

## Lynn Instantized Whey Protein Concentrate 80% - Edible Grade

**Instantized WPC 80%** is manufactured from fresh, sweet whey that is concentrated and spray dried. The product is a homogeneous, free flowing, semi-hygroscopic powder with a clean, bland dairy flavor. Less than 1% sunflower lecithin is added as a processing aid in the instantization process to improve product dispersibility.

### Physical Characteristics

1. Homogeneous, free-flowing powder
2. Color: Light Cream
3. Flavor and odor: bland and clean, with slight whey-type characteristics.

<u>Analytical Information</u>	<u>Typical</u>	<u>Specification</u>	<u>Test Method</u>
Protein	80.50%	80% min dry basis	AOAC 936.15
Moisture	6.60%	7.0% max	Std Methods* 15.10C
Carbohydrates (as lactose)	8.50%	10.5% max	
Fat %	6.50%	10.0% max	AOAC 932.06
Scorched Particles	7.5 - 15.0 / gm	15.0 / gm max	ADPI W-16
Ash	4.00%	7.0% max	AOAC 930.3
Color	C or better	C or better	ADPI color chart #100
Flavor	Bland	Bland	
Standard Plate Count/gm	10,000 / gm	50,000 / gm max	Std Methods* 9.070
Coliform/gm	<10 / gm	10 / gm max	Std Methods* 7.071
Listeria	Negative	Negative	AOAC 993.09
Salmonella	Negative	Negative	AOAC 990.13
E. Coli	<10 / gm	< 10 / gm	AOAC 991.14
pH	6.4 - 7.0	5.5 min	10% Solution @ 20° C
Yeast & Mold	<10	100 max	Std Methods* 8.112

\*Standard Methods for the Examination of Dairy Products 17th Edition

<u>Other Nutritional Information</u>	<u>Typical</u>	<u>Minerals</u>	<u>Typical</u>
Cholesterol (mg/100g)	150	Sodium (mg/100g)	160
Total Calories (Kcal/100g)	390	Calcium (mg/100g)	390
Biological Value (BV)	104	Potassium(mg/100g)	500
PDCAAS	1	Phosphorus (mg/100g)	320
Protein Efficiency Ratio (PER)	3.2	Magnesium (mg/100g)	60
Net Protein Utilization (NPU)	92	Chloride (mg/100g)	130
Protein Digestability	95	Iron (mg/100g)	1

**Amino Acid Profile** Typical amount (G Amino Acid per 100 Grams of protein)

<u>Essential Amino Acids</u>	<u>Typical</u>	<u>Non-essential Amino Acids</u>	<u>Typical</u>
Isoleucine	5.8	Histidine	2.2
Leucine	10.8	Alanine	4.9
Lysine	9.6	Arginine	2.1
Methionine	1.8	Aspartic Acid	10.8
Phenylalanine	3.3	Cysteine	2.3
Threonine	7.2	Glutamic Acid	16.7
Tryptophan	2.1	Glycine	1.8
Valine	5.8	Proline	5.8
		Serine	4.7
		Tyrosine	1.8

Nutrition and Amino Acid Profiles are provided for informational purposes only. These results are generated using limited sample quantity and make no guarantee that these results will accurately reflect the values of individual lots.

**Storage Information**

Dried dairy products can absorb odors and moisture. Therefore, adequate protection is required. Shelf life may be enhanced with proper storage at less than 80°F (26°C) and less than 65% relative humidity in the original sealed bags. Storage in a cool, dry, odor free environment is essential. Shelf life expiration date will be 2 years from the date of manufacture.

**Packaging Information**

Packed in 44.09 lb (20 kg) bags with polyethylene liner or 1800 lb totes

<b>Nutrition Facts</b>	
<b>Serving Size</b>	100 Grams
<b>Amount per Serving</b>	
<b>Calories</b>	<b>390</b>
% Daily Value*	
<b>Total Fat</b> 5g	6%
Saturated Fat 3g	15%
Trans Fat 0g	
<b>Cholesterol</b> 150mg	50%
<b>Sodium</b> 200mg	9%
<b>Total Carbohydrate</b> 8g	3%
Dietary Fiber 0g	0%
Total Sugars 8g	
Includes 0g Added Sugars	0%
Sugar Alcohol 0g	
<b>Protein</b> 78g	156%
Vitamin D 2.4mcg	10%
Calcium 400 mg	30%
Iron 0mg	0%
Potassium 510mg	10%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutritional advise.	