

## 9060 Instant Whey Protein Isolate

Mullins

### Description:

9060 Whey protein isolate is manufactured from sweet dairy whey using cold microfiltration and ultrafiltration 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 undenatured whey protein that is highly soluble over a wide pH range and has a very clean, bland flavor. It provides an excellent nutritive value protein for a variety of applications, including dietary supplements and functional foods.

**Ingredient:** Whey, sunflower lecithin

### Physical/Chemical:

<u>Analysis</u>	<u>Typical</u>	<u>Specification</u>
Protein (dry basis)	93%	>91%
Protein (as is)	89%	>87%
Moisture	4.5%	<6.0%
Fat	1.5%	<2%
Lactose	0.6%	<2%
Ash	2.8%	<3.5%
pH	6.3	6.0 – 6.5
Scorched Particles	7.5mg	<15.0mg
Color	White to light cream	
Flavor	Bland and Clean	

### Microbiological:

Standard Plate Count	<1,000/g	<10,000/g
Yeast	<10/g	<10/g
Mold	<10/g	<10/g
Coliform	<10/g	<10/g
E.coli	Negative	<10/g
Salmonella	Negative	Negative/375g
Listeria	Negative	Negative/25g



### **Packaging:**

Heat sealed, multiwall kraft paper bags with low density laminated polyethylene liner. Net Weight: 20kg

### **Storage and Handling:**

Store in odor free environment below 80 degrees Fahrenheit with a relative humidity below 65%. Use stocks in rotation within 24 months

### **Shelf Life:**

Product shelf life is 24 months from date of manufacture under recommended storage conditions.

### **Certifications:**

9060 is Kosher Certified (Circle K), Halal, and E.U. Complaint