



Liquid Whey Protein Concentrate (WPC)

Description

High quality whey protein concentrate is a liquid produced from clarified sweet cheese whey.

A combination of membrane filtration steps are performed to achieve a high protein content.

WPC is available in various versions with various dry substances and protein concentrations.

Applications

WPC25: used as a partial or full replacement for skim milk powder as well as in yogurt, bakery mixes, dietetic foods, and confections.

WPC80: used as an ingredient, in dietary products (infant foods), sports nutrition (e.g. drinks, snacks, bars) and meat/fish products (surimi). Also has good water-binding and thickening properties.

TYPICAL PRODUCT COMPOSITION

	WPC25	WPC80
Dry matter %	35	28
Protein (N × 6.38) % on ds	25	80
Lactose % on ds	68	6
Fat % on ds	2	6
Ash % on ds		4
pH	6.2	6.4
Delivery temperature	< 10°C	< 4°C

