




ProCel[®] Analysis

ProCel[®] Whey Protein Concentrate Instantized

ProCel[®] is a functional instantized 80% whey protein concentrate designed specifically for dry-mix applications to enhance dispersibility and quick hydration into solution. It is derived from fresh, sweet dairy whey processed by a special cross-flow filtration, agglomeration and surface treatment.

Features/Benefits

- Quick, Cold Water Dispersibility
- Highly Soluble
- Minimal Carbohydrate Levels
- Low Glycemic Index
- High Acid Solubility/ Stability
- Bland Flavor Profile
- High Digestibility
- Superior Protein Source
- Excellent Amino Acid Profile
- Low Mineral Content
- GMO Free
- Kosher  and Halal Approved
- EU Approved

Applications

- Powdered Mixes
- Nutritional Fortifications
- Savory Soups and Sauces
- Medical Nutrition

Nutritional Values

Composition	Typical	Specification
Protein (% dry basis)	82.0	80.0 min
Protein (% as is)	78.0	75.0 min
Lactose (%)	5.0	7.0 max
Fat (%)	6.5	8.0 max
Moisture (%)	4.0	8.0 max
Ash (%)	3.0	4.0 max

Microbiology	Typical	Specification
SPC (cfu/g)	<1,000	10,000 max
Coliforms (MPN/g)	<3	<10 max
E. Coli (MPN/g)	<3	< 3 max
Salmonella (25g)	Negative	Negative
Yeast (cfu/g)	<10	50 max
Mold (cfu/g)	<10	50 max

Other Nutritional Information	Typical
Cholesterol (mg/100g)	208
Total Calories (Kcal/100g)	396
Biological Value (BV)	104
PDCAAS	1
Protein Efficiency Ratio (PER)	3.2
Net Protein Utilization (NPU)	92
Protein Digestibility	95

Minerals	Typical
Sodium (mg/100g)	175
Calcium (mg/100g)	550
Potassium (mg/100g)	530
Phosphorus (mg/100g)	350
Magnesium 9mg/100g)	60
Chloride (mg/100g)	125
Iron (mg/100g)	1

Typical Fatty Acid Profile

Fatty Acids represented as g/100g of product	
Saturated Fatty Acids	2.23
Monounsaturated Fatty Acids	1.20
Polyunsaturated Fatty Acids	0.87
Trans Fatty Acids	0.14

Protein Fractions

Beta- Lactoglobulin	50-60%
Alpha-Lactoglobulin	12-16%
Glycomacropeptide (GMP)	15-20%
Immunoglobulin	5-8%
Bovine Serum Albumin (BSA)	3-5%
Lactoferrin (Lf)	<1%

Physical Characteristics

ProCel[®] is a spray-dried, cream-colored powder with a bland flavor profile. It is homogeneous, free flowing and non-caking.