

ISOLAC INSTANT	TECHNICAL SPECIFICATION
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Product Description Isolac Instant is a free flowing whey protein isolate produced by micro-filtration and spray drying process. It is particularly suitable for applications which require rapid dispersion and easy mixing properties

Ingredient Listing Whey Protein Isolate, **(Milk)**, Emulsifier **(Soy Lecithin)**.

Customer Deimos SRL

Chemical	Specification	Typical	Test Method
Protein (N*6.38) (% dry basis)	92.0 Min	92.0	Kjeldahl
Total Nitrogen (TN) (%)	13.7 Min	13.7	Kjeldahl
Moisture (%)	6.00 Max	5.00	Oven
Fat (%)	1.00 Max	<1.00	NIR
Ash (%)	4.00 Max	3.50	Furnace 550°C
Lactose (%)	1.0 Max	0.8	Calculated
pH	6.00 Min	6.30	10% Aq Soln

Microbiological			
Standard Plate Count (SPC)	<5,000 / g	<1,000 / g	ISO 4833:2003
Coliforms	<10 / g	<10 / g	ISO 4832:2006
E.coli	<10 / g	<10 / g	ISO 16649-2:2001
Staph. aureus	<10 / g	<10 / g	ISO 6888:2003
Salmonella	Not Detected / 25g	Not Detected / 25g	ISO 6579:2002
Yeast & Moulds	<50/g	<10/g	ISO 6611:2004

Physical			
Scorched particles	Disc B or better	Disc A	ADPI Bulletin 916
Bulk Density	0.40 ± 0.10 g/cc	0.40 g/cc	IDF134:1996
Appearance		Homogenous, free-flowing powder	Visual
Colour		Creamy white	Visual
Organoleptic		Typical, free from off-flavour	Taste

Mineral Profile			
Calcium (mg/100g)		500	Atomic Spectroscopy
Sodium (mg/100g)		150	Atomic Spectroscopy
Potassium (mg/100g)		300	Atomic Spectroscopy
Magnesium (mg/100g)		60	Atomic Spectroscopy
Phosphorous (mg/100g)		250	Atomic Spectroscopy
Chloride (mg/100g)		<50	Titration

Typical Nutritional Information

Amino Acid Profile	(g per 100g Powder)	(g per 100g Protein)
Leucine	9.87	11.17
Isoleucine	7.26	8.21
Valine	6.62	7.49
Total Branched Chain Amino Acids	23.75	26.87
Aspartic Acid	10.6	11.99
Glutamic Acid	18.1	20.48
Serine	4.96	5.61
Glycine	1.51	1.71
Histidine	1.54	1.74
Arginine	1.89	2.14
Threonine	7.07	8.00
Alanine	5.25	5.94
Proline	6.04	6.83
Tyrosine	2.67	3.02
Methionine	2.15	2.43
Cystine	2.37	2.68
Phenylalanine	2.80	3.17
Lysine	9.75	11.03
Tryptophan	1.60	1.81

Protein Utilisation*

PER	3.5
BV	104
PDCAAS	0.98
* As per scientific literature	

Digestibility %	98 min
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Fatty Acid Profile

Saturates (%)	<1.0
Mono-unsaturates (%)	<1.0
Polyunsaturates (%)	<1.0
Cholesterol (mg/100g)	7

Carbohydrates

Lactose (%)	1.0
Glucose (%)	<0.1
Sucrose (%)	<0.1

Energy	364Kcal / 1525 KJ
Fibre	Nil

Diet Suitability

This product is suitable for individuals with the following dietary requirements: Kosher, Halal, Vegetarian, Ovo-Lacto Vegetarian, Coeliacs, Diabetics, GMO Free, Nut/Seed free.

Storage

Store under clean, cool, dry conditions not exposed to direct sunlight or strong odours and avoiding direct contact with walls and floors. Recommended shelf life is 36 months

Packaging

Packed in 20kg multiwall papersacks with polythene liners. Each sack will be heat sealed. The product will be palletised and shrink wrapped.

Labelling

The following will be printed in large blue writing on white sacks. "Isolac", Manufactured by Carbery Food Ingredients and processor EU number.

Coding

Each sack will be individually coded by an automatic ink jet system to ensure traceability

Allergen

Refer to bold print on Ingredient Listing.