

## Volactive UltraWhey XP instant Technical Data Sheet

#### **Product**

Whey protein isolate 90%; reduced lactose, agglomerated and instantised

### **Description**

Volactive UltraWhey XP instant is manufactured from sweet cheese whey using cross-flow membrane filtration. The resulting protein concentrate is spray-dried with concurrent agglomeration and instantised with soya lecithin (E322). This product provides an excellent source of natural protein together with a guaranteed lactose level of less than 1% for use in a variety of food and beverage applications in an easy mixing form.

Chemical properties	Typical	Min/Max	Test Reference
Protein % (Nx6.38, dry matter)*	94.0	92.0 min	NIR (cal. to Dumas)
Moisture %	4.5	5.5 max	Moisture balance
Ash %	2.0	3.0 max	NIR (cal. to oven, 550°C)
Lactose %	0.5	0.9 max	NIR (cal. to HPLC)
Fat %	0.3	0.8 max	NIR (cal. to Rose Gottlieb)
рН	6.2	5.8 min	pH meter (10% solution)
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Physical properties	Typical		Test Reference
Appearance	White to cream, agglomerated powder		Subjective
Taste/Flavour	Clean taste, no off flavours		Subjective
Insolubility Index, mL/50mL	< 0.20		Centrifuge (10% solution)
Scorched Particles	Disc A		ADPI
Bulk density, g/mL	0.44		Tapped
Ministration and a second as	T	NA: /NA	Took Defenses
Microbiological properties	Typical	Min/Max	Test Reference
Total Viable Count, cfu/g	<5,000	10,000 max	ISO 4833:2003
Enterobacteriaceae, cfu/g	Not detected	10 max	ISO 21528-2:2004
Yeasts & Moulds, cfu/g	Not detected	50 max	ISO 21527-2:2008
E. coli, cfu/25g	Not detected	Not detected	ISO 16649-2:2001
Salmonella, cfu/375g	Not detected	Not detected	ISO 6579:2002
S. aureus, cfu/25g	Not detected	10 max	ISO 6888-1:1999
31 dai cas, cia, 23g	Not acted	10 max	150 0000 1.1555

## \*Protein declaration

The protein declaration of a product is strongly linked to the product application, the industry and/or the legal labelling requirements, according to Regulation (EU) No 1169/2011 on the provision of food information to consumers. The table below provides the different ways that the protein content of Volactive UltraWhey XP instant can be declared.

	Typical	Min
Nx6.38; dry matter basis	94.0	92.0
Nx6.38; as is basis	89.8	87.9
Nx6.25; dry matter basis	92.1	90.1
Nx6.25; as is basis	88.0	86.1

### **Intended use**

Volactive UltraWhey XP instant is intended for use in products for the general population and has not undergone a food safety risk assessment to determine its suitability for use in products designed for vulnerable or sensitive groups within the population.

#### **Packaging**

Available in 20kg net weight bags made from fully strippable food grade packaging that complies with Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food. The product is contained within an inner heat-sealed, poly-liner with an outer multi-wall paper sack.

## **Shelf life and storage**

Eighteen months from date of manufacture when stored in the original packaging at a cool dry place; away from strong flavours or odours and any aromatic materials.

## **Tariff code**

3502 2091

## For further information contact

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# Volactive UltraWhey XP instant Supplementary Technical Data Sheet

#### **Product**

Whey protein isolate 90%; reduced lactose, agglomerated and instantised

## **Description**

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Trace minerals and heavy metals, ppm		Minerals, mg per 100g powd	Minerals, mg per 100g powder	
Aluminium	<5.00	Calcium	500	
Arsenic	< 0.25	Chloride	100	
Cadmium	< 0.10	Magnesium	100	
Chromium	<1.00	Phosphorus	220	
Cobalt	<1.00	Potassium	450	
Copper	<5.00	Sodium	200	
Iron	<10.0			
Lead	< 0.02			
Manganese	<1.00	Vitamins, mg per 100g powder		
Mercury	< 0.05	Choline chloride	10.0	
Molybdenum	<1.00	Niacin (Vit B3)	0.00	
Selenium	<1.00	Thiamin (Vit B1)	0.10	
Tin	< 5.00	Riboflavin (Vit B2)	0.15	
Titanium	<10.0	Pantothenic acid (Vit B5)	0.01	
Zinc	<5.00	Folic acid (Vit B9)	0.10	
Amino acid profile, % of total	al amino acid	<b>Protein fractions,</b> % of pro	tein	
Alanine	5.00	Beta-Lactoglobulin	50 - 60	
Arginine	2.10	Glycomacropeptide	15 - 20	
Aspartic acid	11.0	Alpha-Lactalbumin	15 - 20	
Cystine	2.20	Bovine Serum Albumin	1.0 - 2.0	
Glutamic Acid	18.1	Immunoglobulin G	1.0 - 2.0	
Glycine	1.40	Immunoglobulin A	0.1 - 1.0	
Histidine	1.70	Lactoferrin	0.1 - 0.5	
Isoleucine	6.40			
Leucine	10.6			
Lysine	9.60			
Methionine	2.20			
Phenylalanine	3.00			
Proline	5.50			
Serine	4.60			
Threonine	6.70			
Tryptophan	1.40			
Tyrosine	2.60			
Valine	5.90			

## **Nutritional Information**, g per 100 g powder

Energy value, KJ	1,546
Energy value, Kcal	364.0
Protein (Nx6.38; dry matter basis)*	94.0
Carbohydrates	0.50
of which sugars	0.50
Fat	0.30
of which unsaturated	0.25
of which monounsaturated fatty acids	0.15
polyunsaturated fatty acids	0.05
trans fatty acids	<0.05
saturated	0.05
Cholesterol	<0.01
Dietary fibre	0.00

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#### Disclaimer

This information presented in this data sheet derives from average values of continuous work and is believed to be accurate and reliable. The information should be used as guidance only, since certain product batches can deviate from the average figures.