

Whey Protein Concentrate (WPC) 34% / 80%



Whey protein concentrate (WPC) is obtained by removing non-protein constituents from pasteurized whey, in order to obtain a finished product which contains more than 34% protein for WPC 34 and more than 80% protein for WPC 80. WPC is produced by physical separation techniques such as precipitation, filtration or dialysis.

Typical Applications

In dairy, bakery, snack, confectionery, and other food products as follows:

WPC 34

- An economical source of dairy solids.
- A partial replacement for skim milk powder, which provides similar concentrations of lactose and similar concentrations but different types of protein and minerals/ash.
- A source of protein, soluble in acidic solutions.

WPC 80

- A concentrated source of highly nutritional protein used for supplementation.
- A source of high quality, soluble protein.
- A source of protein with good emulsifying, fat binding and thickening properties.

Typical Shelf Life 12 months

Typical Composition

	WPC 34%	WPC 80%
Protein	> 34.0%	> 80.0%
Fat	< 15%	< 10%
Ash	< 10%	< 5%
Moisture	< 5%	< 5%

Physical Properties

Color	Light cream
Flavor	Bland and clean

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