

Milk and whey protein concentrates/isolates

In summer 2023 Alpha Group and Innotaste have started cooperating. Alpha Group offers an extensive range of products with high protein content.

Whey Protein Concentrate (WPC) is a concentrate of fresh dairy whey, generally produced by ultra-filtration and spray drying. Whey Protein Concentrates are obtained by the removal of non-protein elements of the whey, in order to obtain a powder which contains between 30% and 80% of proteins in dry matter.

Whey Protein Isolate (WPI) is obtained by concentration and purification of whey protein concentrate. WPI contains approx. 90% of proteins and has a very low lactose content (< 1%). The WPI is available in instant and regular type. WPI can be used in many applications, like: sports drinks, protein bars, enriched beverages, dietary products, baby food, dry nutritional mixes, reconstituted dairy products, whipped toppings. Whey Protein Isolates are easily digestible and help the body recover after exercise (especially for the formation of muscles). They also contribute to the proper growth and optimal development of young children, due to their high amino acids content. WPI's are used in foods for their unique functionality; high solubility, neutral taste, to provide texture & structure, or to give a different flavour or colour to a product.

Whey Protein Hydrolysate (WPH) is obtained from whey protein concentrate or isolate in the process of hydrolysis (in which some of the amino bonds have been broken by exposure of the proteins to heat, acids or enzymes). Because of the pre-digested state of WPH, the protein is absorbed into the body rapidly, delivering a fast and effective nutritional boost.

Milk Protein Concentrate (MPC) is a spray dried product, manufactured by ultra-filtration of fresh skimmed cow's milk. The protein content of our MPC varies from 50% up to 95%. Milk Protein Concentrates are widely used for their numerous properties, like: gelation, browning, emulsifying, foaming, high-fat and water binding capacity, improvement of cheese performance, increasing protein content, good heat stability, high-protein/low lactose ratio, taste preserving & coagulation properties etc. MPC's are used in protein bars, processed & analogue cheese, meat, ice cream, creamy desserts, sauces & soups, dairy based & nutritional beverages, bakery, toppings, low-fat spreads, dairy-based dry mixes, texture improvement of yoghurt, health food supplements etc.

Milk Protein Isolate (MPI) is manufactured by ultrafiltration of fresh pasteurized skim milk. MPI has a high protein content of min. 85%. The excellent nutritional value and clean, milky flavour make it an ideal ingredient for nutritional products. It is a good source of native micellar casein and whey proteins in the same ratio as found naturally in milk. Milk Protein Isolates are widely used for their numerous properties, like: excellent flavor profile, high level of bound calcium, excellent heat stability, very good solubility, high nutritional value, high opacity in water, low lactose content etc. Thus, MPI's can be used for nutritional drinks, protein-enriched milk drinks, yoghurts and other fermented milk products, health food supplements, coffee/beverage whiteners and for all types of cheeses.

Please contact your local Innotaste contact for further details.

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