



DAVISCO

FOODS INTERNATIONAL, INC.\*



## Instantized *BiPRO*<sup>®</sup>

### Instantized Whey Protein Isolate

#### Product Description

Instantized *BiPRO* is manufactured from fresh, sweet dairy whey that is concentrated and spray dried. The product is a homogenous, free flowing, semi-hygroscopic powder with a clean, bland flavor. Less than 1.5% soy lecithin is added to the instantization process to aid in product dispersibility.

#### Product Functionality

Instantized *BiPRO* is a unique, natural and pure dairy protein comprised of beta-lactoglobulin, alpha-lactalbumin, and the minor whey proteins found commonly in whey. Instantized *BiPRO* replaces larger quantities of other functional ingredients providing improved flavor and mix efficiency. Instantized *BiPRO* is not denatured and is fully soluble over the pH range 2.0 to 9.0. Instantized *BiPRO* is lactose-free.

<u>Analysis*</u>	<u>Specification</u>	<u>Typical Range</u>	<u>Test Method</u>
Moisture (%)	7.0 max.	6.0 ± 0.5	Vacuum Oven
Protein, dry basis (N x 6.38) (%)	95.0 min.	96.7 ± 0.3	Leco Combustion
Fat (%)	2.0 max.	1.3 ± 0.2	Mojonnier
Ash (%)	3.0 max.	1.8 ± 0.2	Residue on Ignition
pH	6.7 - 7.5	7.0 ± 0.1	10% Sol. @ 20°C.
Scorched Particles	15 mg/25g max.	7.5 mg	ADPI
Loose Bulk Density (lbs./cu. ft.)	15.0 - 20.0	18.0 ± 1.0	By Weight
Sieve Size (%)	10% max. on 20 mesh	< 1.0	Ro-Tap
	70% min. on 100 mesh	90.0 ± 5.0	Ro-Tap
	10% max. thru 140 mesh	< 1.0	Ro-Tap
<u>Microbiological Profile</u>			
Aerobic Plate Count	10,000/g max.	< 2,500	Standard Methods**
Coliform (MPN)	10/g max.	< 10	FDA/BAM
<i>E. coli</i> (MPN)	Negative/g	Negative	FDA/BAM
Yeast & Mold	10/g max.	≤ 10	Standard Methods**
Coag. Pos. Staph (MPN)	< 10/g	< 10	FDA/BAM
Salmonella sp.	Negative/1500 g	Negative	AOAC / ELISA
Listeria sp.	Negative/25 g	Negative	AOAC / ELISA

\* All results reported on "AS IS" basis except where noted.

\*\* Standard Methods for the Examination of Dairy Products, 16th Edition.

#### Storage and Packaging

Dried dairy products can absorb odors and moisture. Therefore, adequate protection is essential. Shelf life will be enhanced through ideal storage conditions which include temperatures below 25°C., relative humidity below 65%, and an odor free environment. Avoid less than ideal storage conditions.

Packaged in Kraft multiwall bags incorporating a polyethylene bag liner, individually closed.

Net wt: 50 Lbs.

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