

K-PRO 4050

Product Description

K-PRO 4050 is a Whey Protein Concentrate, produced from fresh sweet dairy whey modified to provide high heat stability and suitable for use in various nutritional and functional applications such as bakery and beverages.

Benefits

- High Heat stability
- Kosher, Super Kosher and Halal Approved
- Excellent amino acid profile
- Superior protein source
- Vegetarian
- Ovo-lacto vegetarian
- Lacto-vegetarian
- Low Glycemic Index
- Egg Replacement

Applications

- Bakery
- Yogurt
- Ice Cream
- Sport Nutrition
- Beverages
- Protein Bars
- Nutritional fortification
- Dairy & frozen desserts
- Infant formula

Packaging

25 kg heat-sealed, multi-wall kraft bag with inner polyethylene bag liner or bulk bag.

Storage/Shelf Life and Handling

K-PRO 4050 should be kept in a cool, dry and ventilated place. Recommended storage is less than 30°C and <75% relative humidity. Packages should not be in contact with walls or floors. Shelf life is two years from date of manufacture.

Recommended Label

Whey Protein Concentrate

Quality Control Specifications

Composition	Specification
Moisture	Max. 6%
Ash	Max. 3.5%
pH	6-7.5
Fat	Max. 7.5%
Protein Dry Basis	Min. 80%
BCAA (of protein)	22.44%
Solubility	Max. 0.50ml
Sediment	A / 50g
Foreign matter	none in 50 g.
Heavy metals	Max. 5 ppm
Microbiology	Specification
Total Plate Count	<15,000/g
Coliform	Neg/g
Yeast & Mould	Max. 10/g
Coag.pos.Staph	Neg/g
E. Coli	Neg/g
Listeria Monocytogenes	Neg/25g
Salmonella	Neg/25g
Sulfite Reducing Clostridia	<10/g

Physical Characteristics

Bulk Density	40-50 g/100ml
Appearance	Slightly yellow free flowing powder

The typical nutrient information of K-PRO 4050 produced by Ba'Emek advanced Technologies LTD. may change during production process for which it is used as an ingredient. It is the producer's responsibility to test the nutritional values of the finished product after processing has been completed. 06/12/2021