



DAVISCO
FOODS INTERNATIONAL, INC.*

Instantized *Bi*PRO®

Instantized Whey Protein Isolate

Product Description

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

<u>Analysis*</u>	<u>Specification</u>	<u>Typical Range</u>	<u>Test Method</u>
Moisture (%)	7.0 max.	6.5 ± 0.5	Vacuum Oven AOAC 927.05
Protein, dry basis (N x 6.38) (%)	95.0 min.	96.5 ± 0.4	Leco Combustion AOAC 990.03
Fat (%)	2.0 max.	1.3 ± 0.3	Mojonnier AOAC 989.05
Ash (%)	3.0 max.	2.0 ± 0.3	Residue on Ignition AOAC 930.30
Lactose (%)	0.5 max.	<0.2	By difference AOAC 986.25
pH	6.7 - 7.5	7.0 ± 0.2	10% Sol. @ 20°C AOAC 945.27
Scorched Particles	15 mg/25g max.	7.5 mg	ADPI, AOAC 952.21
Loose Bulk Density (lbs./cu. ft.)	15.0 – 20.0	17.0 ± 2.0	By Weight USP <616>
Sieve Size (%)	10% max. on 20 mesh	<1.0	Ro-Tap USP <786>
	85% min. on 100 mesh	90.0 ± 5.0	Ro-Tap USP <786>
	10% max. thru 140 mesh	<1.0	Ro-Tap USP <786>

Microbiological Profile

	<u>Specification</u>		<u>Test Method</u>
Aerobic Plate Count	<10,000/g	<2,500	FDA/BAM, AOAC 966.23
Coliform (MPN)	<10/g	<10	FDA/BAM, AOAC 966.23
<i>E. coli</i> (MPN)	Negative/g	Negative	FDA/BAM, AOAC 966.23
Yeast & Mold	10/g max.	≤10	FDA/BAM
Coag. Pos. Staph (MPN)	<10/g	<10	FDA/BAM, AOAC 966.23
Salmonella sp.	Negative/1500 g	Negative	FDA/BAM, ELISA AOAC 2004.03
Listeria sp.	Negative/25 g	Negative	FDA/BAM, ELISA AOAC 999.06

* 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 is 2 years from the manufacture date. 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 lb. Bag

Contact your Sales Representative for additional packaging options.

†Based on US regulatory labeling of sugars and carbohydrates in products that contain less than 0.5g per serving as “0g” or “Sugar Free”. Always consult with qualified legal representation for proper labeling and claims on your final product.

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