

Product	Features / Benefits	Packaging	Order #/ Part Code
PROfraction™			
7500 WPC with MFGM	70% whey protein concentrate enriched with milk fat globule membrane and beneficial phospholipids for digestive and immune health.	44.09 lb. bag (20 kg)	200054 200053
8800 WPC with Alpha-Lactalbumin	Alpha-lactalbumin enriched whey protein concentrate that improves sleep, aids in gut maturation and contributes to brain development.	44.09 lb. bag (20 kg) 1400 lb. tote (635 kg)	200060 200063
9400 WPI	Lactose-free, acid stable whey protein isolate with a bland flavor profile. Provides heat stability during pasteurization.	44.09 lb. bag (20 kg)	200070
PROfraction™ Beta WPI Instantized	Agglomerated and instantized, lactose-free whey protein isolate with quick cold-water dispersion and high solubility. Ideal for powdered mixes.	44.09 lb. bag (20 kg)	200065
PROtelyze™			
8350 WPH	Whey protein hydrolysate with a moderate degree of hydrolysis. High digestibility, highly soluble and heat stable for early life nutrition applications.	44.09 lb. bag (20 kg)	200025
8360 WPH Instantized	Instantized whey protein hydrolysate with a moderate degree of hydrolysis. Highly soluble with heat and acid stability properties.	44.09 lb. bag (20 kg)	200012
8390 WPH	Whey protein hydrolysate with a high degree of hydrolysis. Highly soluble with heat and acid stability properties.	44.09 lb. bag (20 kg)	200015
PROtelyze™ Advance WPH	Whey protein hydrolysate with a moderate degree of hydrolysis. Highly soluble with heat and acid stability properties for sports and healthy living applications.	44.09 lb. bag (20 kg)	200043
PROfunction™			
8200 WPC	Ideal for use in applications that require heat stability. Good emulsification and gelling characteristics.	44.09 lb. bag (20 kg)	200007
8500 WPC	Lactose-free, low carb whey protein concentrate providing acid stability and acid soluble properties.	44.09 lb. bag (20 kg)	200016
9020 WPI	Provides clarity, low foaming and is highly dispersible with a bland flavor profile. Ideal for use in low pH beverages, gels and gummies.	44.09 lb. bag (20 kg)	200083
Base Proteins			
7000 WPC	70% whey protein concentrate ideal for emulsified and processed food systems and as a higher protein source for milk solids replacement.	44.09 lb. bag (20 kg)	200055
8000 WPC	Functional whey protein concentrate that is acid stable and soluble. Useful in a variety of dairy, bakery, nutrition, meat and surimi applications.	44.09 lb. bag (20 kg)	200001
8010 WPC Instantized	Functional, instantized whey protein concentrate manufactured specifically for dry-mix nutritional and savory applications.	44.09 lb. bag (20 kg)	200003
8011 WPC Instantized	Functional, instantized whey protein concentrate designed specifically for dry-mix applications to enhance dispersibility.	44.09 lb. bag (20 kg)	200010
9000 WPI	Provides a neutral flavor and favorable mineral profile. Used as a practical fortification choice for applications requiring a high-quality source of protein.	44.09 lb. bag (20 kg)	200080
9010 WPI Instantized	Agglomerated and instantized whey protein isolate ideal for dry-mix applications for dispersibility into solution. Contains soy lecithin.	44.09 lb. bag (20 kg)	200081
9011 WPI Instantized	Agglomerated and instantized whey protein isolate for use in powdered dry-mix applications. Contains sunflower lecithin.	44.09 lb. bag (20 kg)	200087

All products are Kosher and Halal certified, EU conforming and Non-GMO (our products are not manufactured with genetically engineered components).