

Milk Protein Isolate (MPI)

Production Definition:

Milk Protein Isolate is a superior milk protein produced by a proprietary micro filtration process that purifies the milk protein found in milk into a highly concentrated form. The low fat content, low lactose content, excellent solubility, and milk-like flavor make it a unique ingredient for low fat and low carbohydrate product applications and nutritional supplements.

Typical Compositional Range (Percentage)¹

Protein>= 90.0
 Lactose.....<= 2.0
 Fat²<= 2.0
 Ash.....<= 8.0
 Moisture².....<= 6.0
 pH.....6.5 -7.2

Microbiological Analysis

Standard Plate Counts²..... <30,000/g
 Coliform..... <10/g
 Salmonella..... negative
 Listeria..... negative
 Staph Coag Pos..... <10
 E Coli.....<10
 Yeast & Mold..... <30

Other Characteristics

Scorched Particle Content.....7.5mg max
 Color..... White to V. Light Cream
 Flavor..... Clean, Bland Milky Notes

Ingredient Statement

“Milk Protein Isolate”

Production Applications and Functionality

Infant foods, confections, prepared dry mixes, bakery products, soups, sauces, gravies, dry seasoning blends, salad dressings, frozen foods, meat products

Storage & Shipping

Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidity below 65%. Stocks should be rotated and utilized within 2 years of manufacturing.

Packaging

Multiwall kraft bags with polyethylene inner liner or other approved closed container. (i.e. “tote bins,” etc)

¹ On an “as is” basis

The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in production.