

### Product

Whey Protein Isolate, Agglomerated and Instantised

### Description

Volactive UltraWhey 90 Instant is manufactured from sweet cheese whey, from hard-pressed cheese, which has been processed using a combination of cross-flow ultrafiltration and microfiltration techniques. The resulting protein isolate is spray-dried, with concurrent agglomeration and instantising with soya lecithin (E322). This product provides an excellent source of easy-mixing, natural protein for use in a variety of applications in special dietary food and beverage formulations.

### Typical Mineral Profile

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• Sodium (Na):	0.30%
• Potassium (K):	0.50%
• Calcium (Ca):	0.48%
• Phosphorous (P):	0.22%
• Magnesium (Mg):	0.06%
• Chloride (Cl):	0.10%

### Heavy Metals

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• Aluminium (Al):	<5.0 ppm
• Arsenic (As):	<0.25 ppm
• Cadmium (Cd):	<0.1 ppm
• Chromium (Cr):	<0.25 ppm
• Copper (Cu):	<20.0 ppm
• Iron (Fe):	<20.0 ppm
• Lead (Pb):	<0.25 ppm
• Manganese (Mn):	<1.0 ppm
• Mercury (Hg):	<0.05 ppm
• Molybdenum (Mo):	<0.25 ppm
• Selenium (Se):	<0.25 ppm
• Tin (Sn):	<0.5 ppm
• Titanium (Ti):	<10.0 ppm
• Zinc (Zn):	<20.0 ppm

### Concentration of Protein Fractions<sup>1</sup>

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<u>Fraction</u>	<u>% of protein</u>
Beta Lactoglobulin	43-48%
Alpha Lactalbumin	14-18%
Bovine serum albumin	1-2%
Immunoglobulin G	1-3%
Lactoferrin	<1%
Glycomacropeptide	24-28%

<sup>1</sup> As measured according to the method of Elgar et al., 2000  
Figures stated are part of ongoing work and are intended as an indication only

## Typical Amino Acid Profile (% of protein)

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• Alanine	5.0
• Arginine	2.1
• Aspartic acid	11.0
• Cystine	2.2
• Glutamic Acid	18.1
• Glycine	1.4
• Histidine	1.7
• Isoleucine*	6.4
• Leucine*	10.6
• Lysine	9.6
• Methionine	2.2
• Phenylalanine	3.0
• Proline	5.5
• Serine	4.6
• Threonine	6.7
• Tryptophan	1.4
• Tyrosine	2.6
• Valine*	5.9

\* = BCAA

## Nutritional Information<sup>2</sup>

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	<u>Typical Values</u> <u>per 100 g powder</u>
Energy	1588 kJ/366 kcal
Protein (Nx6.25)	87.5 g
Carbohydrate	2.0 g
of which sugars	2.0 g
Fat	1.0 g
of which saturates	0.7g
Sodium	0.3g

<sup>2</sup>Typical values calculated as an indication only

### For further information contact

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### Allergen/Intolerance Information

This statement indicates the presence or cross contamination risk of the potential allergen components as listed in Commission Directive 2003/89EC Annex IIIa\*. If a component is present the details are provided in the subsequent column. If the component is absent in the product but there is a risk of contamination in the ingredient, or in the supply chain, details of the risk(s) involved is indicated in the 'Cross contamination risk' column using the letters in the key below. The source of the risk is also provided in the 'details' column.

- A) Indicated in supplier specification
- B) Bulk transport
- C) Storage of materials with other allergenic ingredients
- D) Handled on the same line as other allergenic ingredients
- E) Handled on the same site as other allergenic ingredients
- N) No risk

Mandatory Allergens*	Absent / Present	Details	Cross contamination risk
Cereals containing gluten/Derivatives	Absent	Wheat gluten	E
Shellfish/Crustaceans/Derivatives	Absent		N
Egg/Derivatives	Absent		N
Fish/Seafood/Derivatives	Absent		N
Peanuts/Derivatives	Absent		N
Soybeans/Derivatives	Present Absent	Soy lecithin (E322) Soy protein concentrate	C, D, E E
Milk/Derivatives	Present	Whey from milk	A
Nuts/Derivatives	Absent		N
Celery/Derivatives	Absent		N
Mustard/Derivatives	Absent		N
Sesame/Derivatives	Absent		N
Lupins/Derivatives	Absent		N
Molluscs/Derivatives	Absent		N
Sulphur dioxide and sulphites at conc >10ppm expressed as SO <sub>2</sub>	Absent		N

**Date:** 14<sup>th</sup> January 2009



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