

## Product Matrix

Category / Product Name	Description	Functionality													Application														
		Dispersibility	High Digestibility	Emulsification	Gelation	Heat Stable	Stability	Solubility	Texture Enhancement	Viscosity/Thickening	Water Absorption	Whippability	Water Binding	Baked Goods	Bars	Beverages	Breakfast Foods	Cheese Products	Confectionary	Cultured Dairy Products	Frozen Desserts	Meat Products	Sports Nutrition	Weight Management	Clinical Nutrition	Snack Foods	Soups, Spreads, Dressings	Whitening	Toppings/Kings
<b>Acid Caseins</b>																													
AC-130	30 Mesh Acid Casein	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
AC-180	80 Mesh Acid Casein	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
AC-1100F	110 Mesh Acid Casein	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
<b>Caseinates</b>																													
Sodium Caseinate	Sodium Caseinate	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
CC-901	Calcium Caseinate	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
CC-902i	Calcium Caseinate, Instant	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
CC-909	Calcium Caseinate, Agglomerated	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
<b>Milk Proteins</b>																													
CMP-8000	Milk Protein Concentrate 80%	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
CMP-8000 Instant	Milk Protein Concentrate 80%, Instant Sunflower	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
CMP-GP	Milk Protein Concentrate 83%	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
CMP-GP Instant	Milk Protein Concentrate 83%, Instant Sunflower	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
CMP-8500	Milk Protein Concentrate 85%	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
CMP-8500 Instant	Milk Protein Concentrate 85%, Instant Sunflower	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
CMP-8500 ISO	Milk Protein Isolate 85%	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
CMP-8500 ISO Instant	Milk Protein Isolate 85%, Instant Sunflower	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
CMP-9000	Milk Protein Isolate 90%	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
CMP-9000 Instant	Milk Protein Isolate 90%, Instant Sunflower	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
Micellar Casein	Micellar Casein	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
Micellar Casein, Instant	Micellar Casein 85%, Instant Sunflower	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
Micellar Casein SF	Micellar Casein 88%, Instant Sunflower	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
<b>Whey Proteins</b>																													
WPC 80	Whey Protein Concentrate 80%	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
WPC 80 Instant	Whey Protein Concentrate 80%, Instant Sunflower	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
WPI	Whey Protein Isolate 90%	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
WPI Instant	Whey Protein isolate 90%, Instant Sunflower	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
<b>Protein Hydrolysates</b>																													
HCA-411	Hydrolyzed Casein, DH 10-14%	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
HMP-26	Partially Hydrolyzed Sodium Caseinate, DH 3-5%	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
HLA-300	Partially Hydrolyzed WPC 80, DH 2-4%	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
HLA-300 Instant	Partially Hydrolyzed WPC 80, DH 2-4%, Instant Sunflower	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
HLA-390	Partially Hydrolyzed WPI, DH 2-4%	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
HLA-390 Instant	Partially Hydrolyzed WPI, DH 2-4%, Instant Sunflower	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
HLA-198	Hydrolyzed WPC 80, DH 4-7%	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
WPH-15	Hydrolyzed WPC 80, DH 5-9%	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
HG 80	Hydrolyzed Vital Wheat Gluten, AN/TN 4.5-6.5%	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
<b>Functional Proteins</b>																													
BakePLUS	Maintain Crumb Structure; Maximize Rise/Lift	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
SnackPLUS	Coat and Fortify Snack Foods	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
B3Pro 9200	Extend Shelf-Life; Enhance Texture (Partially Hydrolyzed MPI)	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
B2Pro 9100	Extend Shelf-Life; Enhance Texture (MPI)	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
<b>Plant Proteins</b>																													
Pea Protein 80	Pea Protein 80%	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
Pea Protein 85	Pea Protein 85%	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●

Functionality: ● = HIGH    ● = MEDIUM    ● = LOW      Application: ● = IDEAL APPLICATION