

Part #	Product	Functions / Benefits
ACID CASEINS		
2001-0055	AC-130	AC-130 is a 30-mesh acid casein produced by acidification of pasteurized skim milk. This ingredient offers great nutritional value due to its excellent amino acid profile, low fat, and low lactose contents. The high level of protein and ability to modify texture makes this ingredient suitable for a variety of food applications.
2002-0055	AC-180	AC-180 is an 80-mesh acid casein produced by acidification of pasteurized skim milk. This ingredient offers great nutritional value due to its excellent amino acid profile, low fat, and low lactose contents. The high level of protein and ability to modify texture makes this ingredient suitable for a variety of food applications.
2010-0055	AC-1100F	AC-1100F is a 110-mesh acid casein produced by acidification of pasteurized skim milk. This ingredient offers great nutritional value due to its excellent amino acid profile, low fat, and low lactose contents. This high protein, fine mesh casein is ideal for bar, baked goods, and snack food applications where protein fortification and texture are essential.
CASEINATES		
1101-0055	CC-901	CC-901 is a spray dried Calcium Caseinate. This ingredient has a low viscosity, a clean flavor profile and excellent functionality making it suitable for a variety of food and nutrition applications.
1106-0044	CC-902i	CC-902i is a spray dried Calcium Caseinate that is instantized with sunflower lecithin. The neutral flavor, excellent nutritional value, and high level of dispersibility make this ingredient ideal for beverage applications.
1109-0044	CC-909	CC-909 is a spray dried Calcium Caseinate that is agglomerated and lecithinated with sunflower lecithin. The excellent nutritional value, creamy mouthfeel and superior dispersibility make this ingredient ideal for applications where a high level of dispersibility is essential.
1003-0055	Sodium Caseinate	Sodium Caseinate is a spray dried milk protein with a neutral flavor profile, excellent nutritional value and great functionality making it suitable for a variety of food applications. It is heat stable, soluble, and excellent where binding and emulsification are necessary.
MILK PROTEINS		
4003-0044	CMP-8000	CMP-8000 is an 80% milk protein concentrate that is manufactured by filtration of fresh skim milk. The clean flavor profile, smooth texture, emulsification, and stabilization properties make this ingredient suitable for a variety of food, beverage, and nutrition applications.
4025-0044	CMP-8000 Instant	CMP-8000 Instant is an MPC 80 that is manufactured by filtration of fresh skim milk and instantized with sunflower lecithin. This ingredient offers a clean flavor profile, smooth mouthfeel, excellent nutritional value, and a high level of dispersibility making it ideal for beverage applications.
4002-0044	CMP-GP	CMP-GP is an 83% milk protein concentrate that is manufactured by filtration of fresh skim milk. The clean flavor profile, smooth texture, emulsification, and stabilization properties make this ingredient suitable for a variety of food, beverage, and nutrition applications.

4021-0044	CMP-GP Instant	CMP-GP Instant is a milk protein concentrate that is manufactured by filtration of fresh skim milk and instantized with sunflower lecithin. This ingredient offers a clean flavor profile, smooth mouthfeel, excellent nutritional value, and is highly dispersible making it ideal for beverage applications.
4019-0044	CMP-8500	CMP-8500 is an 85% milk protein concentrate that is manufactured by filtration of fresh skim milk. The clean flavor, high protein content and superior nutritional profile, coupled with excellent functional and textural properties, make this ingredient suitable for a variety of food, beverage, and nutrition applications.
4020-0044	CMP-8500 Instant	CMP-8500 Instant is an MPC 85 that is manufactured by filtration of fresh skim milk and instantized with sunflower lecithin. The clean flavor profile, smooth texture, and a high level of dispersibility make this ingredient ideal for beverage applications.
4023-0044	CMP-8500 ISO	CMP-8500 ISO is an 85% milk protein isolate that is manufactured by filtration of fresh skim milk. The clean flavor, high protein content and superior nutritional profile make this ingredient suitable for a variety of nutritional beverage applications.
4024-0044	CMP-8500 ISO Instant	CMP-8500 ISO Instant is an MPI 85 that is manufactured by filtration of fresh skim milk and instantized with sunflower lecithin. The clean flavor, high protein content and superior nutritional profile make this ingredient suitable for a variety of nutritional beverage applications.
4017-0044	CMP-9000	CMP-9000 is a 90% milk protein isolate that is manufactured by filtration of fresh skim milk. The clean flavor, high protein content and superior nutritional profile make this ingredient ideal for a variety of food, beverage, and nutrition applications.
4018-0044	CMP-9000 Instant	CMP-9000 Instant is an MPI 90 that is manufactured by filtration of fresh skim milk and instantized with sunflower lecithin. The clean flavor profile and a high level of dispersibility make this ingredient ideal for high protein beverage applications.
4004-0044	Micellar Casein	Micellar Casein is an 85% milk protein concentrate that is manufactured by filtration of fresh skim milk and further processed to alter the casein:whey ratio. The excellent nutritional profile, smooth mouthfeel, and high dispersibility make this ingredient ideal for sports nutrition applications.
4005-0044	Micellar Casein, Instant	Instant Micellar Casein is a Micellar Casein that is manufactured by filtration of fresh skim milk, further processed to alter the casein:whey ratio and instantized with sunflower lecithin. The high protein content, clean flavor profile and superior dispersibility make this ingredient ideal for sports nutrition applications where dispersibility is essential.
4015-0044	Micellar Casein, SF	Micellar Casein, SF is an 88% milk protein concentrate that is manufactured by filtration of fresh skim milk, further processed to alter the casein:whey ratio and instantized with sunflower lecithin. The high protein content, clean flavor profile and superior dispersibility make this ingredient ideal for sports nutrition applications where dispersibility and fortification are essential.

PROTEIN HYDROLYSATES

3005-0044	HLA-300	HLA-300 is a partially hydrolyzed (2-4% DH) 80% whey protein concentrate manufactured from sweet dairy whey using cold filtration processing. The low level of hydrolysis provides a neutral flavor profile making this ingredient ideal for sports nutrition applications.
3009-0044	HLA-300 Instant	HLA-300 Instant is a partially hydrolyzed (2-4% DH) 80% whey protein concentrate manufactured from sweet dairy whey using cold filtration processing. The product is then agglomerated and lecithinated with sunflower lecithin. The excellent dispersibility and neutral flavor profile make this ingredient ideal for sports nutrition applications.
3011-0044	HLA-390	HLA-390 is a partially hydrolyzed (2-4% DH) 90% whey protein isolate manufactured from sweet dairy whey using cold filtration processing. This low lactose, low fat source of protein offers a neutral flavor profile and superior level of protein making it suitable for sports nutrition applications.
3010-0044	HLA-390 Instant	HLA-390 Instant is a partially hydrolyzed (2-4% DH) 90% whey protein isolate manufactured from sweet dairy whey using cold filtration processing. The product is then agglomerated and lecithinated with sunflower lecithin. The high protein content and superior dispersibility make this ingredient ideal for sports nutrition applications.
3004-0055	HLA-198	HLA-198 is a partially hydrolyzed (4-7% DH) 82% whey protein concentrate manufactured from sweet dairy whey using cold filtration processing that is then enzymatically hydrolyzed. The neutral flavor profile and enhanced digestibility make this ingredient ideal for clinical and sports nutrition applications.
7002-0055	HydroDough 8000	HydroDough 8000 is a hydrolyzed vital wheat gluten (5.5-7.5% DH), naturally rich in peptide-bonded glutamine. It is designed to enhance dough extensibility, improve texture, and decrease proofing time. This clean flavor ingredient is ideal for dough conditioners and a variety of baking applications.
3001-0055	HMP-26	HMP-26 is a spray dried Sodium Caseinate that is partially hydrolyzed (3-5% DH) offering a clean flavor profile and excellent nutritional value. It is suitable for a variety of applications where solubility, emulsification, fat, and water binding properties are essential.
3002-0055	HCA-411	HCA-411 is a high-quality milk protein that has been produced by acidification of pasteurized skim milk and then enzymatically hydrolyzed (10-14% DH). The high functional and nutritional properties make this ingredient suitable for a variety of applications.

WHEY PROTEINS

4008-0044	WPC 80	WPC 80 is a whey protein concentrate manufactured from sweet dairy whey using cold filtration processing. A clean flavor, excellent amino acid profile and high functionality make this ingredient suitable for a variety of food, beverage, and nutrition applications.
4012-0044	WPC 80 Instant	WPC 80 Instant is a whey protein concentrate manufactured from sweet dairy whey using cold filtration processing. The product is then agglomerated and lecithinated with sunflower lecithin. This functional ingredient has superior dispersibility making it ideal for powdered beverage applications.
4011-0044	WPI	WPI is manufactured from sweet dairy whey using cold filtration processing. This low lactose, low fat source of protein offers a neutral flavor profile and superior level of protein making it suitable for fortification and functional needs.
4016-0044	WPI Instant	WPI Instant is manufactured from sweet dairy whey using cold filtration processing. The product is then agglomerated and lecithinated with sunflower lecithin. The high protein and superior dispersibility make this ingredient ideal for fortified powdered beverage applications.

FUNCTIONAL PROTEINS

8005-0055	B3Pro 9200	B3Pro 9200 is a milk protein isolate that has been specifically designed to enhance the texture and extend the shelf life of bars, baked goods, and confectionary products. Ideal when used in conjunction with other dairy protein, but also effective as the sole protein source.
8004-0044	B2Pro 9100	B2Pro 9100 is a partially hydrolyzed milk protein isolate that has been specifically designed to allow for the protein fortification of confectionary products, bars, and baked goods, while maintaining a soft texture over an extended shelf life.
8006-0055	BarPLUS 9300	BarPLUS 9300 is a milk protein isolate that has been specifically designed to enhance the texture and extend the shelf life of bars. This ingredient, low in lactose and high in protein, offers a neutral flavor profile, making it ideal for a range of nutrition bar applications.
8008-0044	BakePLUS	BakePLUS is a unique blend of dairy proteins formulated to fortify baked goods with protein while maintaining crumb structure and preventing over-aeration "life/rise."
8009-0044	SnackPLUS	SnackPLUS is a protein blend that has been specifically designed to coat and fortify snack foods with protein. The neutral flavor profile makes this ingredient easy to season with either savory or sweet flavors.