



# Prolacta

## Whey Protein Isolates 90%

### Product Description

**PROLACTA-90** is a free-flowing, cream-colored, clean-flavored soluble milk protein powder having the following attributes: Produced through a special demineralization and microfiltration process that is devoid of heat, chemical or enzymatic treatment. This special process preserves the natural quality and bioactivity of the milk proteins. A mixture of non-denatured proteins derived directly from milk having a balanced amino acid content (high tryptophan/low threonine) that is nutritionally superior to that of whey protein isolates. Lacks glycomacropeptides (GMP) and proteose peptones. Contains a high PER (Protein Efficiency Ratio = 3.75) and PDCAAS (Protein Digestibility Corrected Amino Acid Score = 1.26) that exceeds that of Whey Proteins (PER = 3.6) and Soy Protein (PER = 2.2). Provides for a more rapid and efficient digestion of the protein and amino acids. Stimulates glutathione production. Glutathione acts as an antioxidant, immune enhancer and detoxifier. Rich in Branched Chain Amino Acids (BCAA) and contains a particularly high level of essential amino acids:

### Qualities & Characteristics

- Uniform Color
- High Nutritional Value
- Virtually Lactose & Fat Free
- Possesses Exceptional Functional properties
- Nonhygroscopic & free flowing powder
- Rich in protein

### Suggested Uses

Dairy Products

Good moisture retention and emulsification, highly concentrated source of bioavailable dairy protein.

Health & Nutrition Supplements

Provides a highly soluble bioavailable high protein source. Has both high thermal and acid stability.

Medical Foods & Obesity Treatments

Offers a highly bioavailable low calorie high protein source.

Infant Products

To create a breast milk replacer with an amino acid profile similar to human milk and lactose free.

Bakery & Breads

Helps moisture retention, adhesion, and emulsification.

Confectionery

Superb emulsification, thickens and gels; excellent whipping properties.

### MiLK is Our Business...

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## Physical & Chemical Specifications

Moisture %	5% max
Ashes %	2% max
Protein %	90% min
Protein as is	85% min
Lactose %	3% max
Fat %	0.4% max
pH	6.40 +/- 0.1
Sodium (%) Na	<0.5%
Potassium (%) K	<1.3%
Magnesium (%) Mg	<0.1%
Chlorides (%) Cl	<0.6%

## Microbiological Specifications

Total Plate Count/g	10,000max	IDF 100B/1991
Yeast & Molds/g	50 max	IDF 94 B/1990
Coliforms/0.1g	None	IDF 73A/1985
Salmonella/25g	None	IDF 93B/1995
Staphylococcus aureus/1g	None	IDF 60B/1978
Clostridium perfringens/1g	None	NF V08-056/1994
Listeria/25g	None	IDF 143A/1995

## Storage & Shelf Life

To ensure the best preserving in storage, the following conditions are required:

HUMIDITY <65%

TEMPERATURE <25°C

Shelf life: 12 months

## Packaging

25 kg bags, heavy-duty polyethylene-lined.

<u>Amino Acid</u>	<u>PROLACTA-90</u>	<u>WPC/WPI</u>
Aspartic Acid	11.2	10.45
Threonine	5.05	6.70
Serine	4.43	5.25
Glutamic Acid	17.17	17.11
Proline	4.8	6.20
Glycine	1.97	2.05
Alanine	4.55	4.95
Valine	5.17	6.07
Methionine	2.09	2.12
Isoleucine	5.23	5.63
Leucine	12.12	10.42
Tyrosine	3.45	2.78
Phenylalanine	3.82	3.33
Histidine	2.03	1.82
Lysine	9.60	8.32
Arginine	2.34	2.67
Tryptophan	2.03	1.55
Cystine	2.95	2.60

## IMPORTANT NOTICE

Our contractual liability consists in supplying goods complying with the above-mentioned specifications, or with the specific customer's requirements. In case of failure to those specifications, acknowledged by us and notified us in due time, our warrant will be limited to the replacement of the faulty product. Our commitment cannot bind us in case of wrong utilization of our product. The buyer must follow the rules applied in the country where the product is used.