

**ISOLAC INSTANT**
**TECHNICAL SPECIFICATION**

**Product Description** Isolac Instant is a free flowing whey protein isolate produced by micro-filtration and spray drying process. It is particularly suitable for applications which require rapid dispersion and easy mixing properties

**Ingredient Listing** Whey Protein Isolate, Soy Lecithin.

Chemical	Specification	Typical	Test Method
Protein (N*6.38) (% dry basis)	90.0 Min	91.0	Kjeldahl
Total Nitrogen (TN) (%)	14.1 Min	14.3	Kjeldahl
Moisture (%)	6.00 Max	5.00	Oven
Fat (%)	1.50 Max	1.00	NIR
Ash (%)	4.00 Max	3.50	Furnace 550°C
Lactose (%)	2.00 Max	1.0	Calculated
pH	6.00 Min	6.30	10% Aq Soln

**Microbiological**

Standard Plate Count (SPC)	<50,000 / g	<10,000 / g	ISO 4833:2003
Coliforms	<10 / g	<10 / g	ISO 4832:2006
E.coli	<10 / g	<10 / g	ISO 16649-2:2001
Staph. aureus	<10 / g	<10 / g	ISO 6888:2003
Salmonella	Not Detected / 25.0g	Not Detected / 25.0g	ISO 6579:2002
Yeast & Moulds	<50/g	<10/g	ISO 6611:2004

**Physical**

Scorched particles	Disc B or better	Disc A	ADPI Bulletin 916
Bulk Density	0.40 ± 0.10 g/cc	0.40 g/cc	IDF134:1996
Appearance		Homogenous, free-flowing powder	Visual
Colour		Creamy white	Visual
Organoleptic		Typical, free from off-flavour	Taste

**Mineral Profile**

Calcium (mg/100g)	500	Atomic Spectroscopy
Sodium (mg/100g)	150	Atomic Spectroscopy
Potassium (mg/100g)	300	Atomic Spectroscopy
Magnesium (mg/100g)	60	Atomic Spectroscopy
Phosphorous (mg/100g)	250	Atomic Spectroscopy
Chloride (mg/100g)	<50	Titration

## Typical Nutritional Information

Amino Acid Profile	(g per 100g Powder)	(g per 100g Protein)
Leucine	9.67	10.75
Isoleucine	5.00	5.56
Valine	4.91	5.46
<i>Total Branched Chain Amino Acids</i>	<i>19.58</i>	<i>21.77</i>
Aspartic Acid	11.48	12.76
Glutamic Acid	16.71	18.57
Serine	5.24	5.82
Glycine	1.70	1.89
Histidine	1.48	1.65
Arginine	1.91	2.12
Threonine	7.22	8.02
Alanine	5.31	5.90
Proline	5.85	6.51
Tyrosine	2.82	3.31
Methionine	2.22	2.47
Cystine	2.42	2.69
Phenylalanine	3.04	3.38
Lysine	9.06	10.07
Tryptophan	1.96	2.18

## Protein Utilisation\*

PER	3.5
BV	104
PDCAAS	0.98

\* As per scientific literature

Digestibility %	98 min
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## Fatty Acid Profile

Saturates (%)	<1.0
Mono-unsaturates (%)	<1.0
Polysaturates (%)	<1.0
Cholesterol (mg/100g)	7

## Carbohydrates

Lactose (%)	1.0
Glucose (%)	<0.1
Sucrose (%)	<0.1

Energy	364Kcal / 1525 KJ
Fibre	Nil

## Diet Suitability

This product is suitable for individuals with the following dietary requirements:  
Kosher, Halal, Vegetarian, Ovo-Lacto Vegetarian, Coeliacs, Diabetics, GMO Free, Nut/Seed free.

## Storage

Store under clean, cool, dry conditions not exposed to direct sunlight or strong odours and avoiding direct contact with walls and floors. Recommended shelf life is 36 months

## Packaging

Packed in 20kg multiwall papersacks with polythene liners. Each sack will be heat sealed. The product will be palletised and shrink wrapped.

## Labelling

The following will be printed in large blue writing on white sacks. "Isolac", Manufactured by Carbery Food Ingredients and processor EU number.

## Coding

Each sack will be individually coded by an automatic ink jet system to ensure traceability