



**Product Description** Isolac 9609 is a free-flowing agglomerated whey protein isolate with increased particle size

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 (Milk)

	SPECIFICATION	TYPICAL	TEST METHOD
Chemical			
Protein (N*6.38) (% dry basis)	90.0 Min	91.0	ISO 8968-1:2014
Moisture (%)	6.0 Max	5.0	IDF26A
Fat (%)	1.5 Max	1.0	NIR/ISO1736:2008
Ash (%)	4.0 Max	2.5	Furnace 550°C
Lactose (%)	2.0 Max	1.0	Calculated
рН	6.0 Min	6.3	10% Aq Soln
Microbiological			
Standard Plate Count (SPC)	<50,000 / g	<10,000 / g	ISO 4833-1.2013
Enterobacteriaceae	<10 / g	<10 / g	ISO 21528-2:2017
E.coli	<10 / g	<10 / g	ISO 16649-2:2001
Staph. aureus	<10 / g	<10 / g	ISO 6888:1(2):2018
Salmonella	Not Detected / 25g	Not Detected / 25g	ISO 6579-1:2017
Yeast & Moulds	<100/g	<10/g	ISO 6611:2004
Physical			
Scorched particles	Disc B or better	Disc A	ADPI Bulletin 916
Bulk Density	$0.40 \pm 0.10 \text{ g/cc}$	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	ICP (Ref: ISO13804:2013)
Sodium (mg/100g)		200	ICP (Ref: ISO13804:2013)
Potassium (mg/100g)		500	ICP (Ref: ISO13804:2013)
Magnesium (mg/100g)		60	ICP (Ref: ISO13804:2013)
Phosphorous (mg/100g)		250	ICP (Ref: ISO13804:2013)
Chloride (mg/100g)		<50	Titre

			m	
Protein Utilisation*			Fatty Acid Profile	Typical
PER	3.5		Saturates (%)	<1.0
BV	104		Mono-unsaturates (%)	<1.0
PDCAAS	0.98		Poly-unsaturates (%)	<1.0
Digestibility (%)	98-100		Cholesterol (mg/100g)	7
Carbohydrates		Typical		
Lactose (%)		1.0		
Glucose (%)		< 0.1		
Sucrose (%)		< 0.1		
Energy		364kcal /	′ 1525 kJ	
Fibre		Nil		

Amino Acid Profile	(g per 100g Powder)	(g per 100g Protein)
Leucine	9.87	11.17
Isoleucine	7.26	8.21
Valine	6.62	7.49
Total Branched Chain Amino Acids	23.75	26.87
Aspartic Acid	10.6	11.99
Glutamic Acid	18.1	20.48
Serine	4.96	5.61
Glycine	1.51	1.71
Histidine	1.54	1.74
Arginine	1.89	2.14
Threonine	7.07	8.00
Alanine	5.25	5.94
Proline	6.04	6.83
Tyrosine	2.67	3.02
Methionine	2.15	2.43
Cystine+Cysteine	2.37	2.68
Phenylalanine	2.80	3.17
Lysine	9.75	11.03
Tryptophan	1.60	1.81

ADDITIONAL INFORMATION	
Diet Suitability	This product is suitable for individuals with the following dietary requirements: Kosher, Halal, Vegetarian, Ovo-Lacto Vegetarian, Coeliac, Diabetic, Nut/Seed free.
GMO	This product neither contains nor consists of genetically modified organisms (GMO's) nor is it produced from or contains ingredients produced from GMO's.
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 paper bag with polythene inner liner. Each bag will be heat sealed. The product will be palletised and shrink wrapped.
Labelling	Each bag contains the appropriate product identification, batch number, best before date and EU processing number to ensure traceability.
Allergen	Refer to bold print in Ingredient Listing Contains milk

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