



BURT LEWIS (CANADA) INC.

Description

PRODEL® 35 is a highly - functional, highly - nutritional, cream - coloured, whey protein concentrate manufactured from fresh sweet cheese whey. **PRODEL® 35** has application as a functional source of protein in a variety of food applications such as cultured dairy products, beverages, spreads, processed cheese & spreads, cheese, dry mixes, special dietary foods, infant formulations, sports formulas, bakery products, frozen desserts, salad dressings, sauces, soups, toppings, fillings, prepared meats, and confectionary coatings.

*Product Features**

- excellent nutritive value (high PER value) ... whey proteins are among the most nutritional natural proteins around
- high protein quality obtained through low temperature processing
- excellent solubility over a wide pH range
- excellent emulsifying properties
- imparts viscosity; increases with heating until gelation occurs
- good to excellent foam formation and aeration properties
- depending on end application and use, makes significant contributions (improves or imparts) to a food systems appearance, texture, mouthfeel, flavour, and stability
- depending on end application and use, functions as an excellent substitute for skim milk

* Benefits will vary depending on individual product formulations



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PRODUCT CODE

33703 (25kg)	0037	Kosher COR 185D
	2751	MKD 362
33706 (20kg)	0037	COR 185D
	2751	MKD 362

ATTRIBUTES

Appearance:	homogeneous powder
Colour:	cream - white to cream
Texture:	powdery; free of lumps that do not break under light pressures
Flavour	clean; slightly sweet; typical dairy notes; otherwise bland

INGREDIENT DECLARATION

Canadian Declaration

Modified Milk Ingredients

Alternative Declaration

Whey Protein Concentrate

PACKAGING

Available in 25kg net, poly-lined, multi-wall kraft paper bags.

STORAGE STABILITY

To maintain optimum flavour and quality of product, transport and store in a cool (10 to 25°C), clean, dry (RH <65%) environment. Product should not be exposed to direct sunlight, strong odours or open air for extended periods of time. Frequent rotation of stock is recommended for freshness of flavour and product. Shelf life under recommended storage conditions: 365 days.

DATE OF ISSUE

August 13, 2014

Prodrel 35 spec 13AU2014.doc

Audited 13AU2014

ANALYTICAL DATA

	TYPICAL	RANGE / LIMITS
Protein (N x 6.38, % as is)	35.1	33.0 <i>minimum</i>
Protein (N x 6.38, % dry basis)	36.4	34.5 <i>minimum</i>
Milk Fat (%)	3.6	4.5 <i>maximum</i>
Lactose* (% by difference)	51.1	46.0 - 54.0
Ash* (%)	6.5	7.5 <i>maximum</i>
Moisture (%)	3.7	5.0 <i>maximum</i>
pH (10% w/v solution)	6.2 - 6.4	6.0 - 6.6
Sediment (#25g)	1	2 <i>maximum</i>

* Not a QC Release Criteria. For Information Only.

MICROBIOLOGICAL DATA

	TYPICAL	LIMITS
SPC (cfu/g)	< 1,000	50,000 <i>maximum</i>
Coliform (MPN or cfu/g)	< 1.9 or < 10	10 <i>maximum</i>
<i>S. aureus</i> (f/g)	Not Detected (<10)	Not Detected (<10)
Salmonella (#375g)	Negative	Negative
Yeast & Mould (cfu/g)	< 5	100 <i>maximum</i>

NUTRITIONAL INFORMATION **

Weight (g)	per	100		
Moisture (g)		3.7		
Ash (g)		6.5		
Calories		377		
Fat (g)		3.6	Calcium (mg)	700
Saturated (g)		2.2	Iron (mg)	0.5
Monounsaturated (g)		0.9	Potassium (mg)	1640
Polyunsaturated (g)		0.2	Sodium (mg)	564
Trans (g)		0.1		
Cholesterol (mg)		88	Total Vitamin A (RE)	56
Carbohydrate (g)		51.1	Vitamin C (mg)	-- ¹
Fibre (g)		-- ¹		
Sugars (g)		47.4		
Protein (g)		35.1		

* DATA BASED ON ANALYSIS AND CALCULATIONS

¹ NOT A SIGNIFICANT SOURCE

Profile for Essential Amino Acids (g per 100g):

Cystine	1.29	Histidine	0.72
Isoleucine	2.08	Leucine	3.84
Lysine	3.33	Methionine	0.49
Phenylalanine	1.27	Threonine	2.60
Tryptophan	0.57	Valine	2.06